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Book

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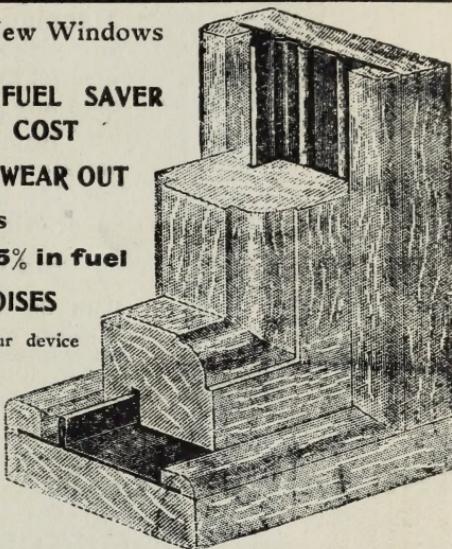
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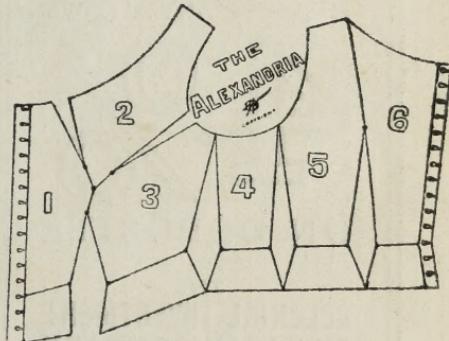


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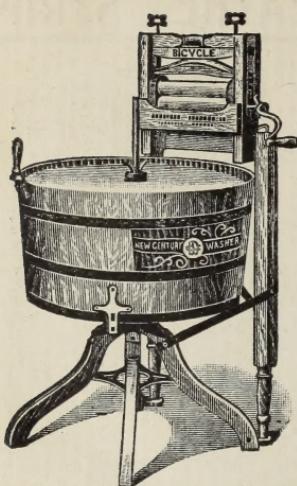
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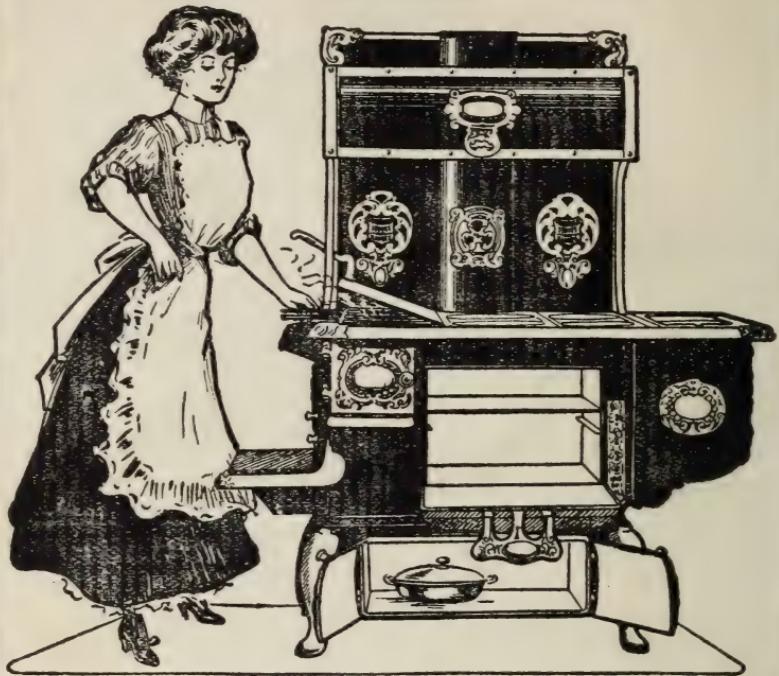
Heat only where it is needed.

VOGUE COOK BOOK



Being a collection of
well proven recipes
contributed by readers
of the Vogue Page of
□□□ The News □□□

This Lift Key Plate Makes Broiling Easy



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A Word from the Editor

THE Vogue Cook Book is an emanation of the good-will and wisdom that characterize the great company of housewives brought into daily contact as co-readers of the woman's pages of *The News*.

Housekeepers in Halifax were asked to join hands with housekeepers in Vancouver in an exchange of pet recipes, it being thought that a little booklet of several hundred contributions might be issued for the benefit of Vogue readers. Within the first week after the launching of the project two hundred had been received, and in a month's time a thousand or more culinary experts had sent in their pet recipes for soups, for fish, for meats, for salads, for cakes, and for a host of fancy and make-over preparations. The stiff, washable cover and handsome letterpress befitting a volume of such proportions has therefore been substituted for the original idea.

The Vogue Cook Book is thus unique in its claims. It represents a collection of tried and well-proven dishes, simply described, and classified with due regard to order and convenience. It includes also a chapter that deals with general household suggestions—the care of kitchen utensils, the removal of stains, and the concoction of toilet preparations, according to methods found most effective by practical housewives.

The Cook Book is submitted to the readers of Vogue with sure anticipation of its immense benefit.



RULES FOR BAKING

Beef, sirloin, rare, allow eight to ten minutes to the pound; well done, twelve to fifteen minutes.

Beef, rolled, rib, or rump, per pound, twelve to fifteen minutes.

Bread, brick loaf, forty to sixty minutes.

Biscuits, fifteen to twenty minutes.

Cake, plain, twenty to forty minutes.

Cake, sponge, about fifty minutes.

Chickens, four pounds in weight, about one and one-half hours.

Cookies, ten to fifteen minutes.

Halibut, per pound, fifteen to twenty minutes.

Lamb, well done, per pound, fifteen minutes.

Pie crust, thirty minutes.

Pork, well done, per pound, thirty minutes.

Puddings, bread, rice, etc., one hour.

Pudding, plum, boil or steam three or four hours, or even longer.

Rolls, ten to twenty minutes.

—F. M.

WEIGHTS & MEASUREMENTS

Four teaspoons liquid equal one tablespoonful.

Four tablespoonfuls liquid equal one-quarter cup, or one gill.

One tablespoonful equals one-half ounce.

One pint of liquid equals one pound.

One pint sifted flour equals one pound.

Four cupfuls flour equals one pound.

Eight cupfuls cornmeal equals one pound.

One cupful butter equals one-half pound.

One pint chopped meat equals one pound.

Ten eggs equal one pound.

One dash pepper equals one-eighth teaspoonful.

One pint brown sugar equals thirteen ounces.

Two and one-half cupfuls powdered sugar equal one pound.



SOUPS



AMBER SOUP—Mrs. M. (Toronto).

A large soup bone (two pounds), a chicken, a small slice of ham, an onion, two sprigs of parsley, half a small carrot, half a small parsnip, half a stick of celery, three cloves, pepper, salt, a gallon of cold water, whites and shells of two eggs, and caramel for coloring. Boil slowly for five hours, beef, chicken and ham; add the vegetables and cloves to cook last hour, having first fried the onion in a little fat. Strain the soup into an earthen bowl, and let remain over night. Next day remove cake of fat on the top, take out the jelly, avoiding the settling, and mix into it the beaten whites of the eggs with the shells. Boil quickly for half a minute, then pass through a jelly bag. When ready to serve, add a large tablespoon of browned sugar.

BEAN SOUP—Peony.

One pint beans, four quarts water; boil one hour; then put in small piece fat beef, boil two hours longer and strain; salt and pepper to taste. If too thin, add one tablespoonful of flour.

BEAN SOUP—Nobody.

Soak white beans over night, boil until soft, then put a little soda in and the water will foam; wash in cold water, drain, then put fresh cold water over beans; stir until the skins come off. They will rise to the top of water and may be removed. Now boil the beans again, allowing two gallons water to one gallon beans. When beans are soft mash well, add a little flour and butter, season with salt and pepper and a very little brown sugar (about a teaspoonful). Strain and just before serving put toasted bread cut into small squares into the soup. A piece of ham boiled with the beans after they have been washed may also be used sometimes to vary the flavor..

CLAM BISQUE—Mrs. J. H. W. (Port Elgin).

Twenty-five clams chopped very fine; put to boil in their liquor. Remove scum. In another saucepan put as much milk as clam liquor and a slice of onion. With this make a white sauce with a teaspoon of flour and a tablespoon of butter. Add pepper to taste. Add clams, strain and serve immediately.

CONSOMME—Mrs. J. H. W. (Port Elgin).

Three quarts cold water, one-half of a good fowl, two pounds of lean beef or two and one-half pounds beef and bone, one-quarter pound lean ham, one tablespoon of chopped carrot, one tablespoon of chopped turnip, one teaspoon of minced onion, one tablespoon of celery, three cloves, three pepper corns, one tablespoon mixed sweet herbs. Cut beef into small slices and fry over hot fire to brown it, and develop flavor of the meat. Put it with the chicken, ham and three quarts cold water into a graniteware kettle with close lid. Bring slowly to boiling point and simmer six hours. At the end of three hours fry the carrot, turnip and onion together in a little butter until brown, and put them with celery, cloves, sweet herbs and pepper corns into the soup. At the end of six hours strain liquid into a bowl and set it away to cool. Remove every particle of fat. To clear consomme, return it to the fire and as soon as it becomes liquid break into it two eggs, and stir slowly until soup begins to steam, then strain through a napkin. Salt it, heat just to boiling point and serve.

CORN SOUP—Silly Lilly.

One can of corn, one pint of boiling water, one pint of milk, one slice of onion, two tablespoons of butter, two tablespoons of flour, one teaspoon of salt, few grains of pepper. Chop corn, add water; let simmer twenty minutes; strain through a sieve. Scald milk with onion, remove onion, add milk to corn; stir in butter and flour. Season to taste, and let all come to a boil.

CORN SOUP—Wilton (Toronto).

Two cups corn, two cups milk, one teaspoon salt, speck white pepper, two tablespoons flour, one teaspoon sugar, two tablespoons butter. Put on milk in double boiler. In saucepan melt butter. Add salt, pepper, and flour mixed well. Add to this a little boiling hot milk, stir until smooth, then add a little more milk, continuing this process until all the milk is used. Then stir in the corn.

CREAM OF CELERY SOUP (No. 1)—A. A. S.

Four cups of celery cut in half-inch pieces, one pint of boiling water, one pint of milk or cream, three slices of onion, two tablespoonsfuls of flour, salt and pepper to taste. Cook celery until soft. Scald milk and onion in double boiler. Pour celery and water into

RED ROSE TEA “Is Good Tea.”

milk and cook fifteen minutes. Strain and return to double boiler. Put flour and butter together. Add a little of the scalded milk, and when smooth add to mixture in double boiler, stirring until it thickens. Add salt and pepper and little butter if no cream is used. Garnish each plate with tip of celery. Be careful not to add salt until ready to serve.

CREAM OF CELERY SOUP (No. 2)—A. A. S.

Save poor pieces of celery that cannot be used in any other way. Cover with cold water and boil until tender. Strain and rub through sieve. To proportions of two cups of liquid add one cup milk of cream, one dessertspoonful flour rubbed with two dessertspoonfuls butter and thickened as in No. 1. Where cream is not used more butter is a necessity and improvement.

CREAM OF CARROT SOUP—A. A. S.

Three cups carrot cut in small pieces, one pint boiling water, one pint milk or cream, two tablespoons butter, two tablespoons flour. Follow directions for Cream Celery No. 1. Garnish with small pieces of carrot cut in fancy shapes and cooked until tender.

CREAM OF PEA SOUP—A. A. S.

One can peas, one pint cold water, one pint milk or cream, one slice onion, two teaspoons sugar, one teaspoon salt, one-half teaspoon pepper, one and one-half tablespoons flour, one and one-half tablespoons butter. Garnish with a few peas in centre of the dish or a spoonful of whipped cream.

CREAM OF SALMON SOUP—A. A. S.

One-half can salmon, two tablespoons flour, five grains cayenne pepper, one quart scalded milk. Drain oil from salmon and rub through sieve. Add hot milk gradually. Thicken and season with salt last thing before serving.

CREAM OF TOMATO SOUP.

One pint tomatoes, one pint milk or cream, one teaspoon sugar, one-half teaspoon salt, one and one-half tablespoons flour, three tablespoons butter, a slice of onion, few bay leaves, cayenne pepper, and pinch of soda. Scald milk with onion and bay leaves. Stew tomatoes and sugar together for ten minutes, strain, add salt and pepper. Thicken milk, add soda to tomatoes and stir tomatoes into thickened milk when ready to serve. Always stir tomatoes into milk, and do not mix tomatoes and milk until ready to serve.



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CREAM OF TOMATO SOUP—Nellie R. (Wingham).

Add to one pint of water ten medium sized tomatoes, or one quart canned tomatoes, four teaspoons sugar, a small onion sliced, twelve whole cloves. Boil fifteen or twenty minutes, then add butter, pepper and salt to taste, and a small teaspoon of soda, then in a few minutes strain. Thicken one quart milk with one tablespoon of corn starch, stirring all the time and boiling ten minutes, add this to the tomatoes, allowing the whole to become thoroughly heated through, but not to boil. Add a little cayenne pepper if you prefer.

CREAM TOMATO SOUP—K. S. (Colinville).

Put six large ripe tomatoes (scald and peel first), or one can, on to stew; when cooked very soft rub through a sieve, and season to taste with pepper and salt. Heat in a double boiler one quart milk, cook ten minutes, then add one good tablespoon butter; now add to the tomatoes one-quarter teaspoon soda (canned tomatoes need a little more than fresh ones). Stir well, then add the boiling milk. Do not cook after the milk is added, or the soup will be apt to curdle. Serve immediately with salted wafers or crackers.

CREAM TOMATO SOUP—Plauder.

Take three pints of milk, let boil, add one level tablespoon salt and one level tablespoon butter, also a little pepper. Take one quart can of tomatoes, rub through sieve into separates kettle. Put on stove and let boil; when ready to serve soup add to the boiling milk one and one-half tablespoons flour wet very smooth with milk; stir it into the milk slowly until it thickens; then pour the milk slowly over the tomatoes. Never pour the tomatoes into it or it will curdle.

DELICATE WHITE SOUP—Shield (Toronto).

Made from dal, without meat (very nutritious). Ingredients: One pint dal, three pints cold water, two stalks celery, or one teaspoon celery seed tied up in muslin, one blade mace, one onion, one ounce flour, one ounce butter, one-half pint milk, pepper and salt to taste, four tablespoons cream (this latter may be omitted). Method: Wash the dal, then put it into saucepan with cold water, celery, mace and onion. Boil one hour, then drain the liquid through a wire sieve into a basin and with a wooden spoon rub through the sieve as much as possible of the dal pulp. Then put into the empty saucepan the flour and butter, rub them together over the fire till smooth, add milk gradually, stirring one way, till it boils and thickens. Next add the soup from the basin, a little at a time, season with salt and pepper and allow to boil up once. If cream is used, put in just before serving. (Dal is an Indian lentil, and can be obtained at most large groceries. The yellow variety is more tasty than the green.)

LENTIL SOUP—Nonquon.

One cup lentils, one quart water or stock, one small onion, one-half teaspoon salt, a little pepper. Wash lentils thoroughly and soak at least twelve hours, pour off water and put to cook in fresh cold softened water, add onion, and simmer until tender. Mash through strainer, and add a white sauce. White sauce: Two tablespoons flour, two tablespoons butter, and one cup milk.

MOCK BISQUE SOUP—Argyle.

One-half can or two cups tomatoes, pinch white pepper, one pint sweet milk, two tablespoons butter, one-half teaspoon salt, one-half tablespoon corn starch, one-quarter teaspoon soda or more. Stew the tomatoes until soft, scald the milk with the salt and pepper in a double boiler, make a thickening with half the butter, all of the corn starch and part of the milk, add it to the remainder of the milk, put in the other tablespoon of butter, and cook ten minutes, stirring constantly. Add soda to tomatoes until gas ceases to come from it; then strain it into the milk first, taking out the upper part of the double boiler. This prevents curdling.

ORANGE SOUP—Silly Lilly.

Two cups of orange juice, one-quarter cup of sugar, one tablespoon of arrowroot. Heat orange juice, stir in arrowroot blended with water. Cook until thick. Do not boil. Remove from fire, add sugar, and serve cold.

ONION AND TOMATO SOUP—L. M. A. (Norland).

Slice three onions and fry them a light brown in butter, skim them out carefully, leaving the butter in the pan, in which fry four tomatoes. Add the onions and tomatoes to a rich beef broth, and season to taste.

OYSTER SOUP OR STEW—A. B. M.

Drain every drop of liquid from a quart of oysters, and put the liquid in a granite kettle with one quart of milk and two cups of water. Bring to a boil and let simmer ten minutes, adding a generous lump of butter and two grated soda biscuits. Season to taste with pepper and salt. Last of all, drop in the oysters, leaving them on the stove not more than one minute. Serve at once with oyster crackers.

OXTAIL SOUP—Mrs. W. H. P. (Toronto).

Am sending a recipe for a good reliable soup, as follows: Two ox tails, one bunch pot herbs, one large onion, three small carrots, two small stalks celery, a little parsley, and a small slice of pork. Divide tails at joints, slice vegetables. Chop the pork fine, and put it into a stew-pan, and when hot add the onions. As soon as they commence to color put in ox tails. Let these fry next, cutting them so as to allow juice to run out while boiling. Put the onions and ox tails in soup kettle with a gallon of cold water. Simmer for four hours, then add the rest of the vegetables, stick three cloves in a piece of the onion, season with pepper and salt. When the vegetables are cooked the soup is ready to be sent to the table after it has been strained.

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OXTAIL SOUP—A. A. S.

Place lump of butter size of an egg in pot and brown; add three ox tails carefully washed and cut in small pieces. Allow to brown nicely; then pour in four quarts boiling water. Cut up fine one large onion, one carrot, little turnip, and potatoes cut in cubes, spray of parsley, sprig of celery, one cup barley. Let boil for two or three hours; salt and pepper to taste; strain, when cool skim off fat and cut up pieces of meat into dice. Put all back on stove and add one tablespoon tomato catsup.

PEA SOUP A LA FRENCH-CANADIAN—A. A. S.

One pint peas put on in cold water and boiled for one hour. Drain and put in fresh boiling water. Add about one pound fresh fat pork and boil two hours or so longer. Strain through sieve, add salt and pepper to taste and two tablespoons sugar.

PEA SOUP—Aunt Jane (Evanville).

Pick over and wash two cups split peas, cover with water and soak during morning. Three hours before dinner put them in a kettle with a quart more of water and a small piece of salt pork; boil steadily, stirring often lest it should burn. It may need more water as it boils. Make it whatever thickness preferred.

PEA SOUP—Peony.

To one pint split peas put two quarts water, a little lean bacon or roast beef bones, a small head of celery, a small piece of turnip sliced in. Boil, and work through colander with wooden spoon. Mix a little flour and water, and boil in the soup. Cut bread in diamonds, fry brown, put in dish, pour soup over, and serve. Peas must be soaked over night.

POTATO SOUP—Wilton (Toronto).

The following I know to be good: Three potatoes, two cups milk, one-half teaspoon salt, a speck white pepper, one tablespoon flour, two teaspoons of butter, and one pint milk. Pare and boil pan melt butter, add salt, pepper, and flour, mixing well. (A wire whisk is splendid for mixing.) Add a little boiling milk, stir until smooth, add more milk and so on till all the milk is used; drain and mash potatoes; stir into the milk and strain.

POTATO SOUP—Jacqueline (Burk's Falls).

Take good beef stock, season with a little salt, pepper, sage, and a small onion chopped fine. Cook potatoes and press through a sieve. Then add to soup. (Excellent.)

POTATO SOUP—Peony.

Into a pot with two quarts hot water put one ounce chopped bacon, three chopped onions, and boil for fifteen minutes; peel, slice and add one pint of raw potatoes, and boil the whole again until the potatoes are reduced to a pulp. Season with salt and pepper.

POTATO SOUP—Mrs. J. H. W. (Port Elgin).

Three medium-sized potatoes, one teaspoon of chopped onion, two saltspoons of celery salt, or three stalks celery, one teaspoon of salt, a little white pepper, a speck of cayenne, one teaspoon of flour, two teaspoons of butter, and one pint milk. Pare and boil potatoes; cook onion and celery in milk, with which you have made a white sauce with butter and flour. When potatoes are cooked drain and mash thoroughly, add sauce, pepper, cayenne and salt. Strain, heat, and serve.

POTATO SOUP—Nonquon.

Four small potatoes, some slices of onion, a little parsley, one stalk celery, one bay leaf, and one and one-half pints boiling water. Cook these ingredients until tender in boiling water, then strain by mashing through a strainer. Make a cream sauce of one quart of milk, two tablespoons of flour, two tablespoons of butter, one teaspoon each of salt and pepper. Add this to the vegetables and serve hot.

DUMPLINGS FOR SOUP—Peony.

One pint flour, one teaspoon baking powder, one egg, butter size of a walnut, salt, and milk enough to mix stiff. Drop from a spoon and boil twenty minutes.

POTATO SOUP—Peony.

Into three pints boiling water put a small piece of pork and a sliced onion. Boil and mash half a dozen potatoes, and stir smoothly into the water, adding salt and pepper and one pint of milk. Let this scald and it is ready for use.

PURREE CANNED SALMON—Wilton (Toronto).

One-half cup salmon, four cups milk, two tablespoons butter, four tablespoons flour, one teaspoon salt, one-half teaspoon pepper. Put on milk in double boiler. In a saucepan melt butter, and salt, pepper and flour, mixing well. To this add a little of the hot milk, stir until smooth, then add more milk, and so on until all the milk is used. Stir in the salmon and serve.

QUICK SOUP—Jacqueline (Burk's Falls).

Take a can of peas, cook until soft and press through a coarse sieve; add one quart milk, or one pint milk and one pint water, and piece of butter the size of an egg. Bring to a boil, thicken with corn starch until the consistency of cream. Season with pepper and salt, and serve very hot.

SOUP STOCK—A. A. S.

Shank of beef well washed. Put on in cold water and allow to simmer for four or five hours. Skim from time to time. Strain. When cool, remove fat and keep stock in a stone jar covered with muslin cloth. The stock can be used in numerous ways to make a variety of soups.

SALMON SOUP—Tobias.

One quart of milk, one-half can of salmon. Remove skin and bones from salmon and flake fine. Season, and thicken the milk with cracker crumbs, and add the salmon the last thing before serving.

TOMATO SOUP (For Eight People)—E. F. (Goderich).

One can of tomatoes, one-half teaspoon salt, a little pepper, and a pinch of soda, three cups of milk, and one tablespoon of flour. Put tomatoes on the stove and scald. Then put them through a sieve, add pepper, salt, soda and milk. When hot add flour mixed in water. Serve with a tablespoon of whipped cream on each plate.

TOMATO SOUP—Helen (Carp).

One quart can tomatoes, two tablespoons of flour, one of butter, one-half teaspoon of salt, one teaspoon of sugar, one pint of hot water (or one quart soup stock), a little red pepper. Let tomatoes and stock, or water, come to boil, rub flour, butter and a little of tomato together, and stir into boiling mixture. Strain through sieve to retain seeds. Serve small squares of buttered toast with soup. (Splendid.)

TOMATO SOUP—Mother Munn Straw.

Stew and strain eight good-sized tomatoes, add gradually one teaspoon of soda, and one quart of milk. Season with salt and pepper, and thicken with a little flour wet with cold milk. This made with chicken or beef stock instead of milk is good. For soup a handful of oatmeal and a little cream is a great improvement.

TOMATO SOUP—Mrs. J. H. W. (Port Elgin).

One pint tomatoes measured after they are stewed and strained, one pint white sauce, one teaspoon of salt, one-quarter teaspoon of pepper, one-half teaspoon of soda. Stew tomatoes just long enough to soften thoroughly, strain through coarse wire strainer until nothing left but seed, measure and add the soda, salt and pepper, and set on stove to heat slowly. Make a white sauce with tablespoon of butter, one of flour and a pint of milk; add sauce to tomato, strain all, return to fire and serve as soon as steaming hot.

TOMATO SOUP—Mayflower (Toronto).

Take eight or ten nice-sized tomatoes (or one can when they are out of season), cut into pieces, put into a saucepan with a little water to keep them from burning. Cook till tender. Press through a sieve to take out the seeds and skins. Return the pulp to the fire, bring to a boil, add a pinch of soda and stir it in; then add one tablespoon of granulated sugar, one cup of milk, salt and pepper to taste. Bring to a boil once more, and it is ready to serve. This makes a really delicious soup.

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TOMATO SOUP—Three Score (Mount Forest).

I can guarantee this perfect: One can of tomatoes, one-quarter teaspoon of soda, one-third cup of butter, one-third cup of flour, one teaspoon of salt, one-half teaspoon or less of white pepper. Stew tomatoes slowly for half an hour, strain, and add soda. While hot make a white sauce with one pint of milk, to which the other ingredients are added, namely, butter, flour, salt and pepper. Add tomato juice and serve immediately.

TOMATO BOUILLON—Elizabeth (Toronto).

For the soup use a two-pound soup bone and two pounds of lean beef. Have the bone cracked and cover it and the meat with three quarts of water and simmer slowly for four or five hours, having carefully removed the scum when the water began to boil. Add two turnips, two carrots, an onion, a small head of celery, all carefully cleaned and cut small; also two cloves, a bit of red pepper pod, a bunch of herbs (consisting of a spray of parsley, thyme, and any other desired), two tablespoons of salt and a quart of canned tomatoes. Boil two hours longer, strain, and when cold remove all the fat. Re-heat when needed, season with more salt and pepper, if required, and serve with croutons of bread. The herbs may be omitted if desired.

VEGETABLE SOUP—Peony.

Boil a small shank of beef for two or three hours, then strain and return to the pot. Slice one carrot, a small piece of turnip, two onions, and a small head of celery. Boil until vegetables are tender, and season to taste with pepper and salt.

VEGETABLE SOUP—Aunt Jane (Eramosa).

Put two and one-half pounds boiling beef in two quarts of cold water, and boil for three hours. Then strain the soup stock and add the following vegetables chopped fine: One small carrot, one onion, one slice of turnip, one potato, one-quarter of a small cabbage. Boil one hour longer, and add salt and pepper to taste just before serving.

VEGETABLE SOUP—L. A. S. (Maxwell).

Wash one cup of white beans and cover them with tepid water. Let them soak over night. In the morning add three or four quarts of cold water and a teacup of sliced onions. Let boil slowly for three hours. When ready to remove from fire, add one cup of sweet milk, two teaspoons of butter, and salt and pepper to taste. Do not let it boil after adding milk, as it might curdle. Peas or lentils may be used instead of white beans. (This is very nourishing.)

VEGETABLE SOUP—E. B.

Two pounds of lean beef, two sticks of celery, one-half cup of pot barley, one grated carrot, two grated potatoes, salt and pepper to taste, and four quarts of cold water.

A GOOD SOUP STOCK.

Four pounds of beef marrow bones well cracked, one pound of coarse lean beef chopped as for beef tea, the same of lean veal, and one tablespoon of Bovril; one large onion, one turnip, six refuse stalks of celery, a cabbage leaf, seven quarts of cold water; prepare, and add salt to taste. Put the meat and vegetables, the latter cut up small, into a large pot; cover with water and set at the side of the range, where it will not reach the scalding point under an hour. Keep closely covered and let it simmer, always scalding hot—but never boiling hard—for six hours. Remove from the fire, season and set in a cool place until the next day. Remove the fat, strain out bones and vegetables, pressing hard to extract all the nourishment, and set away in the refrigerator until needed. At least one dozen varieties of soups and broths can be made, founded upon this stock.

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MADE-OVER DISHES

BREAKFAST, LUNCH AND HIGH TEA DISHES

ADELPHI POTATOES—Islander.

Cook seven large potatoes, mash thoroughly and add butter size of an egg, also a little pepper and salt, the yolk of one egg (beaten), and one-quarter cup milk. Mix well together. Flour the hands and then take a little of the potato mixture and make into a tartlet shape. Dip finger in flour and make dent in centre of tart shape. When all the mixture is made into tartlets wash with white of an egg. Set aside till wanted, then bake brown and when about to serve put a butter ball in the hole in each tart shape.

TO COOK BACON—W. J. H. (London).

While the process of cooking bacon is easy, we all know that for some reason we seldom have it on our tables exactly as we wish. Lay the bacon on your broiler placed over a dripping pan, and put it in a hot oven for a few minutes. The fat drips off in the pan, insuring the crispness and delicacy which we all like.

BAKED LIVER AND BACON—English.

Cut the liver and bacon into slices and place in layers in a deep pie dish. Mix with it two or three finely sliced onions, one teaspoon of chopped parsley. Season with pepper and salt, lightly dredge with flour. Cover with water or stock, and bake for one hour.

BAKED HASH—W. V. D. (Bolsover).

Chop and season any cold meat; do the same with cold potatoes, and put alternate layers in a dish with bits of butter between. Finish with rolled biscuits and bits of butter on top. Pour over this some good soup stock, and bake half an hour.

BAKED POTATOES—M. R. N. (McKellar).

Bake four or five good-sized potatoes. When done cut off one end of each and carefully remove the potato so as not to break the skin. Mash smooth with about a dessertspoon of parsley and onion cut very fine, a good lump of butter, and a tablespoon or so of hot milk. Fill the skins, put on the tops and set them in the oven again for a few minutes.

BEEF LOAF—Busy Bee (Mansfield).

Three pounds beefsteak chopped, three eggs, six crackers rolled fine, one tablespoon salt, one tablespoon butter, sage or parsley to taste, mix well and bake like a loaf of bread. Put a little water and some bits of butter in the pan, cover, and taste often. Bake one and one-quarter hours. Cut in thin slices when cold.

BEEF LOAF—Mrs. E. L. B. (Sandfield).

Three and one-half pounds beef or veal, four large crackers, one egg, one cup sweet milk, butter size of an egg, one tablespoon salt, one tablespoon pepper. Put meat through a mincer. Add the other ingredients, and mix well. Mould in a loaf shape, and bake two hours and a half in a slow oven, basting often.

BEEF LOAF.

Chop fine two and one-half pounds round steak; add two eggs, one large onion, one large cup of milk and one cup of soaked bread crumbs with water squeezed out. Mix all together with the hands, adding salt and pepper. Pour into a square pan and bake an hour and a half. This is improved by the addition of a couple of slices of pork.



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BEEF AND POTATO PUFFS (Nice for Breakfast)—Lois.

Make mashed potatoes into a paste with one egg; roll out with a little flour, cut round with a saucer; put finely chopped seasoned cold meat on one half, fold over, turn neatly round and fry light brown in gravy. (One egg makes five puffs.)

BOSTON BAKED BEANS—Aida (Toronto).

Two cups of white beans; cover with cold water. Let come to a boil and simmer gently for ten minutes. Pour off water and wash thoroughly with cold water. Put half beans in small crock. Add one-quarter pound salt fat pork and on top the rest of the beans. Sprinkle over them one-half teaspoon (small) each of soda and mustard and three tablespoons dark molasses. Cover with cold water and bake slowly five or six hours. Add more water if needed. Crock should be covered while beans are cooking.

BRAISED ROLLED BEEFSTEAK.

This is a good way of dealing with a hopelessly tough steak: Lay upon a board and pound with a mallet. Cover with a forcemeat of minced salt pork, onion and seasoned crumbs, wet with a little gravy made from Bovril, roll up the stuffing and tie into shape. Lay in roaster, pour in a little Bovril dissolved in hot water, cover and cook slowly for two hours, basting often with gravy from the pan. Undo the strings carefully after fastening the roll together with skewers, and lay upon a hot dish. To make the gravy, thicken what is in the pan with browned flour, and add two teaspoons of Bovril.

BROWNED POTATOES—Lizette.

One pint mashed potatoes, one tablespoon butter, one-half teaspoon salt, one-half teaspoon celery salt, a little pepper, one-fourth cup sweet milk, yolk of one egg beaten and thoroughly mixed with potatoes. Beat the white to stiff froth and stir in last thing.

CHICKEN SHREDDED WHEAT PATTIES.

One cup white stock, one cup milk, four level tablespoons flour, four level tablespoons butter, one teaspoon salt, one-quarter teaspoon white celery pepper, two cups cold chicken cut in cubes, six shredded wheat biscuit. Put the stock and milk to heat. Blend butter and flour, add the hot milk, a little at a time, cook two minutes, add seasoning and chicken, and keep hot. With the bowl of a teaspoon crush a cavity in the top of the biscuit, removing the inside shreds to form a pattie shell. Heat thoroughly in the oven and fill with mixture. Put back in oven five minutes, remove to warm platter, and pour over them the remaining mixture.

CORN FRITTERS—V. H. (Churchill).

To one cup cooked corn put through chopper add seasoning of pepper and salt. Separate one egg, beat white until stiff, then fold yolk and corn in carefully. Fry in hot fat in spoonfuls. These are delicious.

CHARTREUSE OF FISH—Juno.

Flake some cold cooked fish, season with salt and pepper and moisten with a little sweet cream. Have ready two hard-boiled eggs. Line a well-buttered mould with mashed potatoes, fill in the centres with alternate layers of fish and slices of the hard-boiled eggs and cover with the potatoes. Steam for twenty minutes, turn out upon a hot platter, sprinkle with buttered crumbs and garnish with parsley.

Another way to serve fish is to line a buttered mould with well-seasoned rice and fill the centre with flaked fish prepared as the other, but with the eggs omitted. Cover with the rice and steam twenty minutes. Garnish with hard-boiled eggs, and serve with curry or tomato sauce.

CLAM CHOWDER—Aychwood.

One can of clams, one-quarter pound of fat pork cut into dice and fried, two onions cut up fine, one pint sliced raw potatoes. Put pork and fat in saucepan, add onions and liquor from clams, also one and one-half pints boiling water. Boil fifteen minutes, and then add potatoes. Boil till potatoes are cooked (about half hour). Add clams, pepper and salt to taste, two soda biscuits (broken up small), and one-half pint of milk. Serve with soda biscuits. Do not cook after clams are in.

CREAMED FINNAN HADDIE—Welsh Lassie.

Soften the fish by pouring boiling water over it, and pick it up. Make a large cup of rich white sauce, and after squeezing out all the water from the fish, put it in, and let come to the boiling point. Serve on buttered toast or as it is.

CREAMED FISH—Northern Housewife.

Take the bones out of cold cooked fish, leaving it in as large pieces as possible. Make a good cream sauce or warm over cold drawn butter sauce, put in the fish, when hot serve on hot platter. Garnish with hard-boiled eggs, quartered lengthwise. Season well with pepper and salt.

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CREAMED SALMON

After removing the bones from one can of salmon, put it in a frying pan with one cup of rolled cracker crumbs, one tablespoon of butter, enough milk to moisten, and pepper and salt to taste. As it boils up add more milk. Put on a platter, cover with bread crumbs, put in the oven and brown.

CREAM CHEESE—Birdie.

One pound of cheese grated, one tablespoon of butter, one tablespoon of mustard and a little salt. Mix well and add six tablespoons of sweet cream. Fill small cheese jars.

DEVILED MUTTON—Violetta (Pickering).

Cut the mutton into thick slices and trim off the fat; if mutton is raw it will be better than well cooked. Rub a little black pepper into each slice, dip into melted butter, and broil quickly over hot coals. Put in a saucepan a cup of water, add a tablespoon of worcestershire sauce, a tablespoon of lemon juice, and the grated rind of a lemon, fry a tablespoon of onion in butter until a dark brown, add a level tablespoonful flour and the spiced water, cook for five minutes, strain over broiled mutton and serve.

EGG SAUCE—Vacuna (Depot Harbor).

Two hard-boiled eggs, one and one-half ounces of butter, one ounce of flour, three gills of milk, salt to taste, one saltspoon of white pepper. Method: Shell the eggs and chop them into small pieces; melt the butter in a stew-pan, stir into it the flour, and gradually the milk. When it boils add pepper and salt and the chopped eggs and serve immediately.

FISH BALLS WITH SHREDDED WHEAT.

One-half pound salt codfish, four shredded wheat biscuits rolled and sifted, one tablespoon butter, one pint hot milk, one-quarter teaspoon white pepper, one egg; for crumbling, two shredded wheat biscuits rolled and sifted. Freshen the fish and chop or pick very fine, add crumbs and pepper, and mix well. Add butter and hot milk, stirring well. Let stand five minutes. Make into balls, roll in the egg beaten light, then in the crumbs, and fry in deep fat.

FOAMY OMELET—Nonquon.

One egg, one tablespoon of milk, three-quarters teaspoon of butter, and salt and pepper. Method: Break and separate egg; beat yolk in a bowl until light, add milk, salt and pepper. Beat white of



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egg until stiff and fold into yolk. Melt butter in frying pan, allowing it to spread over bottom and sides. Pour in mixture. Have the fire hot for a moment, then gentle. When it begins to set, raise at edge with knife, and allow liquid part to run under. When no more will run, loosen from pan, fold and turn on a hot dish.

FRIED EGGS—Eke (Tamworth).

Put some butter in a frying pan, let brown lightly, then remove to back of fire. When cooled, put in the eggs and when the white is partly cooked flip them over and remove from fire.

FRIED TOMATOES—(Purple Hill).

Cut ripe tomatoes in thick slices and sprinkle with pepper, salt, and flour; fry in butter till brown on both sides, then spread on a platter. Into the juice left in the pan stir a little cream or milk, and a dash of flour, and when boiling pour over the tomatoes.

FISH SALAD—M. B. (Haileybury).

This is a nice way of using up the remains of any cold boiled fish left over. Remove skin and bone carefully, and break the fish carefully into flakes, season with pepper, salt, and a little grated nutmeg;

pour over a tablespoonful of olive oil, and a few drops of vinegar; mix well. Arrange in a heap in the middle of a salad bowl, and around it place a couple of fresh lettuce leaves pulled to pieces, two hard-boiled eggs cut in pieces and, if liked, some olives stoned and chopped. Just before serving pour over all a sauce made with yolks of two eggs beaten well, with enough olive oil poured over drop by drop till it becomes the thickness of cream. Some salt and a little vinegar may be added. When one cannot procure lettuce, pickled green tomatoes or celery stalks do nicely in place of it.

An excellent way to prepare fish for an invalid is to place the fish between two buttered plates on a saucepan of boiling water, and let it steam gently a half hour or twenty minutes.

HASHED BROWN POTATOES—Northern Housewife (Copper Cliff).

Boil potatoes in their jackets, and when cold peel and chop rather coarsely, put a generous piece of butter in frying pan, and, when very hot, turn in the chopped potatoes, add pepper and salt to taste. Turn them until hot through, then bank them up at one side of the pan firmly and leave them until well browned, then turn out in a solid mass on a hot platter and serve at once.

HEADCHEESE—Constant Reader (Wroxeter).

Take one good-sized beef shank and one pig's head. Have the butcher cut into pieces convenient to handle. Wash carefully and remove all hair from the pig's head (hocks may be used instead of head). Cover with water and boil until meat will separate from bones. Then take stock and strain. Remove all meat from bones, and put bones back to boil with more water for two hours. Then add this stock to the first lot of stock. Allow to stand over night, then remove the fat. In the morning cut the meat into dice, put the stock on to boil, and let it boil to one-half the original quantity; then add the meat; salt and pepper (a generous supply is required), and any spice to taste, and boil all until it will make a good jelly. It is important to boil the stock down to half the quantity before adding the meat, because boiling the meat for a long time is apt to make it stringy. This makes quite a lot, and is suitable for a large family.

HOT SALMON—Mac B. (N. Augusta).

One can salmon, taking out bones, one cup bread crumbs and one-half cup sweet milk, two eggs and a small piece butter, salt and pepper. Steam for one hour and serve with a sauce made with two tablespoons flour to one of butter, and pour on sufficient boiling water to produce the desired consistency.

IRISH STEW—A. A.

Two cups cold cooked meat, one cup cold cooked potatoes (cut up, but not too fine), one large onion, one large ripe tomato or one cup canned tomatoes. Fry the onion till nice and brown, add the tomato, and cook a few minutes, then add meat and potatoes and stir till thoroughly heated. Season with salt and pepper, add a little flour and water to thicken.

JAMBERIA—Jacqueline (Burk's Falls).

Gather all meat scraps; roast, boil, or fry; also all cold potatoes left over; put meat through chopper, and season with pepper and salt to taste. Then make a white sauce of milk and flour, seasoned with pepper and salt, and a small piece of butter; put a layer of meat into pudding dish, then layer of sauce, then layer of mashed potatoes, layer of sauce, then meat, and so on till dish is full, leaving meat last layer. About twenty minutes before required put in hot oven and heat thoroughly through, but not to brown (to those who like onions it is very nice to cut some up fine and mix in with meat and potatoes), then serve while hot.

JELLY TOAST—A Welsh Lassie.

Cut stale bread into neat rounds or squares, fry each slice in boiling deep fat. Spread it thickly with some fruit jelly and serve hot.

JUGGED HARE, RABBIT OR SQUIRREL—W. J. H. (London).

Two ounces butter, one-half pound fat salt pork cut into dice and browned in a saucepan. Then put in hare cut in pieces, set on a moderate fire until firm. Then add a little flour, a glass of whiskey, a spoonful of vinegar, pepper and salt, water enough to cover, and simmer forty-five minutes until tender.

KIDNEY PIE.

Cut four kidneys into small squares and stew gently in weak stock for half an hour. Cook one-quarter pound of macaroni till tender, and cut into inch lengths. Butter a baking dish and put in a layer of macaroni; over that spread a layer of sliced kidneys, seasoned with pepper, salt and made mustard. Sprinkle over a little flour and add a layer of tomatoes. Repeat these layers and cover with fine bread crumbs when the dish is filled. Pour in a rich gravy made from the stock in which the kidneys were stewed, with the addition of two teaspoons of Bovril. Put small bits of butter over the crumbs on top and bake steadily for one hour.

LEFT-OVER PIE DOUGH—“Juno.”

Roll out and spread with lard or butter two or three times; last time butter and sprinkle with brown sugar. Roll like a railroad cake, and cut in slices one-half inch thick; put in pan, not crowding them, and bake in a fairly quick oven till a little browned.

LIVER (How to Cook it)—Pansy (Markdale).

Cut the liver into small thin slices and fry till a good brown. Cut up one or more onions very thin and fry also. Then lift out the liver, add water to pan, and thicken as for gravy, having plenty of the liquid. Return the liver to the pan and simmer for nearly an hour. Season with salt and pepper, and, if liked, a little curry powder.

LOBSTER NEWBURG—S. M. C.

To each pint of lobster allow one cupful of thick cream, the yolks of three hard-boiled eggs, one tablespoon of flour, four of butter, four of sherry, and salt and cayenne to taste. Rub two tablespoons of the butter, flour and the egg yolks to a smooth paste; put it over the fire and when melted add the cream, stirring until smooth, remembering that when wine is used it intensifies the flavor of the salt. Add the lobster, and place over hot water. When heated through, add the remainder of the butter, a little at a time. When entirely absorbed, take from the fire, add the wine, and serve.

MACARONI AND CHEESE—Mrs. H. H. C. (Chisholm).

Break the necessary quantity of macaroni into small pieces and drop into boiling water, to which has been added a saltspoon of salt. Boil fifteen minutes, then pour off the water and boil the macaroni in milk ten minutes. Put a layer of macaroni in a baking dish, sprinkle on grated cheese, salt and pepper, add more macaroni and cheese till the top layer; cover with cheese, bread crumbs, and a little butter. Bake till the crumbs are well browned.

MACARONI SPANISH—F. E. B. (Freeman).

Boil until tender two-thirds of a package of French macaroni, drain, and place to dry partially. Prepare a sauce of two large onions sliced and browned in butter, add three tablespoons of vinegar, one quart tomatoes, three tablespoons sugar, one teaspoon salt, one-half teaspoon cayenne pepper. Let simmer till quite thick, then place layer of macaroni and layer of sauce in deep dish until all is in; then bake with cover one-half hour in slow oven.

MADE OVER POTATO DISHES—Northern Housewife (Copper Cliff).

Put two cups coarsely chopped potatoes in a pudding dish, and pour over a cream sauce made in proportion one tablespoon each of flour and butter to one cup milk, well seasoned with salt, and on the top put a coating of grated cheese. Bake 25 or 30 minutes. If cheese is not relished, put on a thin layer of fine bread crumbs.

POTATO LOAF.

Cold mashed potatoes, with a little more milk and melted butter well worked in, then baked in a buttered pudding dish, are very nice.

MARINADED HERRINGS—M. B. (Haileybury).

Take six nice large bloaters, pour boiling water over them, and when it has cooled carefully remove the skins and fillet the fish; place in a stew-pan, cover with cold water, and bring to a boil slowly. When done, drain and set aside till cold. Chop an onion and mix with it some chopped parsley and mixed cloves and mace. Put a layer of this seasoning at the bottom of a pie dish, arrange a layer of the fish close together, put the rest of the seasoning in between the fish, and over all pour enough salad oil to cover the fish. This will be ready to serve in a few days, and is a very appetizing relish for breakfast or tea.

MEAT BALLS—Jane.

For using up cold meat, this recipe is very useful: Take five or six boiled potatoes and the cold meat and put through a mincer. Thoroughly mix potatoes and meat; then add one egg, one small onion, pepper and salt. Form into balls and cook in good hot oven.

MEAT CROQUETTES—Tobias.

One cup of meat chopped fine, one cup of milk, two and one-half tablespoons of flour, one onion chopped very fine, butter size of an egg. Cook onion in butter until tender; boil the milk and flour, add the meat and onions, with seasoning to taste; let cool.

MEAT FRITTERS—Kim.

One cup cold meat chopped fine, season well with salt, pepper, onion juice, and a little chopped parsley. Make a thick batter with one cup flour, one egg, one teaspoon baking powder, and a pinch salt, adding milk to moisten. Put the meat into this and drop by large spoonfuls into hot fat. Send to the table with tomato sauce or brown gravy.

MEAT PIE—Marcia.

Cold roast beef, cold boiled potatoes, and onion. Slice meat in small pieces, also potatoes. Put a layer of meat, then potatoes, then a little onion, pepper and salt. Continue this until dish is full, then add one cup of rich gravy, and one cup of boiling water. Make a crust as you would for biscuit, only a little richer, roll about one-half inch thick, cover pie and bake in medium oven for one-half hour.

MUTTON SCALLOP—Violetta (Pickering).

If the meat is tender, cut it in thin slices, if not, chop fine, season to taste with salt and pepper, put a layer in buttered pan, then layer of canned tomatoes; continue until pan is full, the top layer being tomatoes. Bake in the oven for about half an hour. Serve very hot with baked potatoes.

OYSTER PATTY FILLING.

Scald oysters in their own liquor. Take one-half cup of oysters, three tablespoons of cream, yolk of one egg, one teaspoon of corn starch, one-half teaspoon of salt, dust of cayenne pepper, and one teaspoon of lemon juice. Let cream come to boil, add corn starch and seasoning. Remove from fire, then add lemon juice and oysters cut very fine.

PORK CHOPS (Pork Steak or Pork Sausage)—E. M.

A good method for cooking is to place the meat in frying pan, cover with boiling water, season with salt and pepper, cover and let cook dry and fry a nice brown. In this way you are always sure of having your pork thoroughly cooked.

POTATO PUFF—Gem.

Three cups mashed potatoes, one cup milk, two eggs, pepper and salt, two tablespoons butter, bake one-half hour.

POTATO PUFF—Lois.

To three cups of cold mashed potatoes add one-half cup of milk, and stir until smooth; add two well-beaten eggs and one level teaspoon of salt; stir briskly and put in a baking dish; cover with grated cheese, dot with bits of butter and bake half an hour.

POTATO PUFFS—Mother Munn Shaw (Bolsover).

Chop and season cold meat, mash potatoes, making them into paste with an egg, roll out with a dust of flour, and cut round with a saucer, put the meat on one-half and fold like a puff. Fry a light brown.

POTATO SCALLOP—Mizpah.

In a baking dish put sliced potatoes, seasoned with pepper, onion, salt and butter. Cover with sweet milk, put in oven, and cook about an hour.

SALMON CROQUETTES.

One can best salmon, twenty soda biscuits, two eggs well beaten, pepper and salt, and a little chopped parsley. Bruise salmon until quite fine; mix with rolled crackers, pepper and salt, add parsley; stir in the beaten eggs and, if not wet enough to stick together, add a little sweet milk. Make into croquettes and bake for ten minutes in hot oven. Can be made without parsley.

POTATO AND FISH LOAF—Northern Housewife.

Pick cold fish apart with a fork, and mash with an equal quantity of cold mashed potatoes, well seasoned with salt, pepper and a little melted butter. Put in a pudding dish and bake until a light brown.

SHREDDED WHEAT STUFFING FOR ROAST TURKEY, CHICKEN, DUCK, OR OTHER FOWL.

Eight shredded wheat biscuits rolled and sifted, two teaspoons herb dressing, one tablespoon minced parsley, two level teaspoons salt, one-half cup butter, one-half cup boiling water. Mix the dry ingredients and parsley, melt the butter and add boiling water to it, mix with the dry ingredients, stirring it well. The same stuffing may also be used for baked fish or roast meat.

SALMON LOAF—Mrs. W. H. S. (Acton).

One can of salmon, one-half cup of biscuit crumbs, one egg, one-half cup of sweet milk, a small piece of butter, salt and pepper to season. Steam about one and one-half hours.

SALMON LOAF—M. A. C. (Toronto).

One can salmon; drain off all liquid, then add one and one-half cups bread crumbs and three eggs; tie loaf in cloth and steam forty-five minutes. Sauce: Take liquid of salmon, one-half cup milk, three tablespoons butter, one tablespoon flour and a pinch of red pepper, salt to taste. Let boil till like cream, and pour over loaf on platter.

SALMON LOAF—Mrs. R. J. (Collingwood).

One-quarter cup of melted butter; mix with one and one-half cups of sifted bread crumbs, and one can of salmon chopped fine

(pour oil off), four well-beaten eggs, salt, pepper, vinegar and mustard to taste; mix well and put in buttered tin pail. (I use a quart pail.) Boil for one hour, turn out, and serve when cold.

SALMON LOAF—Sheila (Toronto).

One can salmon chopped fine, four soda biscuits rolled fine, two eggs, one large tablespoon butter, salt and pepper to taste. Mix well together, shape like a loaf; roll two soda biscuits fine and cover loaf well with the crumbs. Bake twenty minutes. Serve hot or cold. If hot, garnish with parsley. If cold, serve on lettuce leaves.

SALMON ROLLS—Josiah Allen's Wife (Palgrave).

One can salmon, one small cup rice (well boiled in water), two cups mashed potatoes, one large onion, one egg, one small piece of butter, also small amount of summer savory. Mix all together, having first fried the onion in butter. Shape into rolls, roll in cracker crumbs, put in buttered pan and brown in oven.

SANDWICH FILLING—Polyanthus (Princeton).

Yolk of one hard-boiled egg, mash smooth with a teaspoon of melted butter, add one-half teaspoonful each of salt, white pepper, and mustard, add one-quarter pound grated cheese. Stir in a scant teaspoonful vinegar.

SAURKRAUT—E. M.

Place saukraut in a granite dish, pour on boiling water to cover, add drippings, cover with granite plate, and place in the oven for two hours. This prevents any disagreeable odor through the house.

SCALLOPED POTATOES—Busy Bee (Mansfield).

Peel raw potatoes and slice them. Put layer in pudding dish and sprinkle with salt, pepper and bits of butter. Continue layers until all potatoes are used. Pour over a sauce made as follows: Rub to a cream one tablespoon each of butter and flour, add a large cup of rich milk, and cook until it thickens. Cover dish, and bake forty minutes, then remove cover and brown.

SEA PIE.

Ingredients: Potatoes, onions, stewing beef, biscuit dough, and seasoning, the quantities to be regulated according to the size of the family. Into a kettle or pot first put some small pieces of bone (to prevent burning), then some potatoes cut into small pieces, some finely cut onion, then spread a thin layer of biscuit dough about the

thickness of pie crust; cover this with meat cut into tiny bits, then more potatoes and onions and paste as before, and continue until the required amount is made. Have a sheet of the paste on top. Almost cover with water, and place on top of stove and cook about three hours, stirring often and adding water enough to keep as much liquid as at first. Serve in soup plates. Season as you go along in preparation.

SHREDDED WHEAT BISCUIT WITH MILK OR CREAM.

Thoroughly heat the biscuit in the oven to restore crispness. Then place the biscuit in a saucer or bowl and pour hot milk over it. Pour a little cream over the top of the biscuit, and salt or sweeten to suit the taste. If preferred, cold milk, instead of hot milk may be used.

SCALLOPED SMELETS—J. E. L. of M.

Scrape and clean smelts, put in buttered baking dish a layer of fine bread crumbs, then a layer of fish. Season with salt, pepper and butter. Continue thus, alternate layers, until dish is full, having crumbs on top with seasoning. Bake in moderate oven half an hour; if too dry add a little cream or milk.

STEAMED SALMON—E. C. (Jessopville).

Can of salmon, two slices of bread crumbs, or six soda biscuits, two eggs, two tablespoons of sweet milk, and pepper and salt to taste. Steam a little over one hour.

SPICED BEEF TONGUE.

Rub into each tongue a mixture of one-half pound of brown sugar, saltpetre the size of a pea, one tablespoon of ground cloves. Put the tongue in a brine made of three-quarters of a pound salt to two quarts water, and keep covered for two weeks. Wash well and dry with a cloth. Roll out a thin paste made of flour and water, smear it all over the tongue, place in a pan to bake slowly, baste well with lard and hot water.

STEWED RABBIT WITH RICE—Violetta (Pickering).

Cut rabbit into joints. Put them in saucepan with large carrot, turnip, onion, and herbs, and enough boiling water to cover. Let all simmer gently for about three-quarters of an hour. Wash one-half pound rice and add it. Let it simmer slowly until rice has soaked up nearly all the liquor. This may take an hour, as it gets thick. Stir often, to prevent burning, then take out rabbit and vegetables.

Keep the rabbit hot; the vegetables can be put in the stock pot. Drain off any liquor there is in the rice, add to it some sieved tomato pulp, chopped parsley, salt and pepper, stir this sauce over fire for a few minutes, arrange rabbit on hot dish, put rice around, and pour the sauce over all and serve hot.

STUFFED SWEET POTATOES—Louis.

Bake the potatoes, cut a slit down one side of each, and scoop out the pulp. Put pulp through ricer, season with butter, salt, pepper, and a little lemon juice. Fill into shells and brown the tops in oven just before serving.

SUPPER DISH—Busybody (Oakville).

Slice in alternate layers, with a sprinkle of salt and pepper on each, an equal quantity of onions and potatoes. Cover the dish closely and bake in a hot oven thirty to forty-five minutes.

TEA RELISH—W. J. H. (London).

Butter the size of an egg, and as much cheese as you wish; put in an enameled dish and stir on the stove until both are melted. Take it off while you heat four eggs, a cup of milk, pepper, salt, and mustard; pour on top of butter and cheese, and bake in the oven for a few minutes.

TOMATOES ON TOAST—S. Marie C.

Have good firm tomatoes, and cut in slices half an inch thick. Fry a light brown on both sides in a very hot buttered pan. Season to taste. Have ready a few sticks of toast on a dish, and as the tomatoes are done cover the toast. Have ready also a white sauce, pour thinly over all, and serve very hot.

TONGUE—Martha (Toronto).

This is Mrs. Rorer's recipe, and is most delicious: Wash the tongue and put it into a kettle of boiling water, and simmer gently for two hours. Take out the tongue, skin it, and put in a kettle. Add one carrot chopped fine, two onions chopped, twelve cloves, two bay leaves, a cup of raisins, and sufficient of the water in which it was first boiled to cover it. Cover the kettle and simmer for two hours longer, letting it cool in the liquor. Salt should be added one hour before the tongue is done.

VEGETABLE SAUSAGE—Winnifred (Ruscomb).

Three cups fine bread crumbs, one cup English walnut meats. Moisten crumbs with milk, mix nut meats, beat one egg light, add a little salt, pepper, and onion. Shape in patties and fry.

WASHINGTON PIE—F. J. (Goderich).

Crust: Two eggs, three-quarters cup granulated sugar, one cup flour, two teaspoons of baking powder, four tablespoons cold water; bake in two jelly cake tins (don't roll it at all). **Filling**: Two cups milk, one egg, one-half cup sugar, two dessertspoons of corn starch, butter size of egg, flavor to taste. Split layer in two and put filling between and on top. This is enough for two pies.

CREAM TOAST—Mrs. G. S.

One-quarter cup of butter, two tablespoons flour, one teaspoon salt, two cups milk or cream. Heat the butter, and when it bubbles add flour and salt. Add gradually the milk, which has been heated, stirring constantly until all is added and the mixture has become thick. Pour this sauce over slices of toast. A plainer sauce may be made by using two teaspoons of butter.

EGGS IN SUNSHINE—J. E. L. of M.

Beat as many eggs as desired, salt, put in the oven two or three minutes until eggs are set, then pour over hot tomato sauce.

CHOWDER—E. K. (Cook, Rossin House, Toronto).

Fish chowder is an ancient dish which has undergone alleged improvements. It was, originally, a sailor's stew, consisting only of fat salt pork, onions, potatoes, crackers, water, salt and pepper, stewed in a covered pot—

“To make a good chowder and have it quite nice,
Dispense with sweet marjoram, parsley and spice;
Mace, pepper and salt are now wanted alone
To make the stew eat well and stick to the bone.
Some pork is sliced thin and put into the pot;
Some say you must turn it, some say you must not;
And when it is brown take it out of the fat
And add it again when you add this and that.
A layer of potatoes sliced quarter-inch thick
Should be placed in the bottom to make it eat slick;
A layer of onions now over this place,
Then season with pepper and salt and some mace.”

SALADS

BANANA SALAD—Northern Housewife (Copper Cliff).

Cut bananas in half crosswise, roll in white of egg, then in finely chopped walnuts. Lay each piece on a lettuce leaf, cover with salad dressing and shake a little paprika pepper on top. This is very good.

BANANA SALAD—E. M. H. (Walkerton).

Salad dressing for twelve sliced bananas: Three-quarters cup of milk, one-half cup of vinegar, tablespoon of sugar, two small tablespoons of flour. After it is cooked add a small lump of butter, one-half teaspoon salt and eight or nine English walnuts.

BEET SALAD—Sunny Ann (Seaforth).

Boil three medium-sized beets till tender with a little salt, then peel and set away to cool, chop them fine and add salad dressing, as much as desired. Salad dressing: One-third cup butter, two level tablespoons flour, one-half pint milk, two eggs, one level tablespoon salt, one level tablespoon sugar, two teaspoons mustard, a little cayenne, and one-half cup vinegar. Put the butter on the stove in a pan and melt till soft (not brown), then add flour; stir till smooth, then add milk and cook until thick. Beat the eggs till frothy, then add sugar, salt, mustard, and vinegar. Stir all together and add to the thickened milk and let come to a boil again. This will keep for some time.

BEET SALAD FOR WINTER.

Boil small young beets, carefully peel and put whole in jars, pour hot vinegar over and seal. When wanted, take out of vinegar, chop fine and cover with salad dressing.

BLACKBERRY SALAD—“Lois.”

Select large, firm berries and remove the hulls. Arrange about two tablespoofuls in a lettuce leaf, filling the interstices with whipped cream, sweetened slightly if the berries are very tart. The lettuce should be crisp and turned upward like a saucer. Arrange upon a chilled dish, put a teaspoonful of mayonnaise carefully upon the white cream and serve. The salad is odd, but delicious.

CABBAGE SALAD—M. C. (Carholme).

Cut fine half a cabbage head, sprinkle with pepper and salt, mix thoroughly, then cover with dressing. For the dressing take two eggs, a scant one-half cup white sugar, one-half cup strong vinegar, and one teaspoon mustard. Cook till thick like honey, stirring all the time. Let cool before putting on cabbage.

CABBAGE SALAD—Busy Mother.

Chop cabbage fine and place in a deep dish. Boil one cup of thick sour cream. Beat the yolks of two eggs, add to them one-half teaspoonful of mustard, same of salt, a tablespoonful of sugar and same of butter; beat well, and stir into the cream, and while cooking add half a cup of good vinegar. This makes a thick, smooth dressing. Pour over cabbage while hot.

CABBAGE SALAD THAT WILL KEEP FOR A YEAR—Mrs. J. L. H. (Campbellford).

Two quarts vinegar to one pail of shredded cabbage, one pound mustard, five cents worth tumeric, sugar to suit your taste, one teaspoon cayenne pepper, one cup of flour mixed with vinegar.

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Mode of preparing: Put vinegar on the stove, and when boiling add the other ingredients all mixed up a little thicker than cream; then add your cabbage and keep turning over till it just comes to a scald. Put in sealers immediately and use when required. It is as good as fresh made.

CELERY SALAD—Violette (Pickering).

Wash and scrape two bunches of celery and lay it in ice cold water until dinner time. Then chop fine and mix thoroughly with salad dressing made by the following recipe: One tablespoon of olive oil, four tablespoons of vinegar, one small teaspoon of fine sugar, and salt and pepper to taste.

CELERY, APPLE AND NUT SALAD—Tobias.

Two cups apple chopped fine, one cup of celery and one-half cup of nuts, or more as required. Dressing: One cup of water, one tablespoon of butter, one egg, one teaspoon of mustard, and the juice of one lemon.

CHICKEN SALAD—E. V. N.

The meat of two chickens, twice as much celery as chicken, cut fine, six eggs well beaten, one-half cup of sugar, one tablespoon of salt, one cup of butter, one pint of vinegar, prepared mustard, a pinch of cayenne pepper. Mix this dressing and cook as soft custard. When thick, let cool, and add one-half cup of sweet cream. Stir constantly while cooking. Pour this over the chicken and celery.

CHICKEN SALAD—Brunette (Toronto).

Here is a recipe for salad which I think particularly good: Boil chicken, bone, and chop (not too fine). Mix with a little chopped celery, and dressing. A little of the fat of the chicken is good to add. Dressing: Yolks of four eggs, one tablespoon butter mixed with one tablespoon flour, one small tablespoon salt, two small tablespoons mustard, one tablespoon sugar, one-half cup vinegar, one-half cup milk and a little cayenne pepper. Mix together and stir over fire until it boils. Have it about the thickness of cream. This quantity is sufficient for one chicken.

CORN SALAD—Petrolea.

Nine ears of corn, two green peppers, two large onions, one-half a cabbage, one-half cup mustard, two cups white sugar, one quart vinegar, one-half cup salt. Cut the corn from the cob, chop the onion, cabbage and pepper. Put all together but the mustard, and boil till tender, then add mustard, and bottle.

CUCUMBER SALAD—Mrs. J. A. R. (Welland North).

Put a piece of butter the size of an egg in a pan and melt; then cut one-half dozen large onions into the butter, and fry about four minutes. Stir in one tablespoon flour; stir briskly and let cook four minutes more. Add not quite a pint of vinegar and let cook a few minutes, and have ready three large cucumbers drained off with salt. Pour above mixture over the cucumbers, and sprinkle over the top and serve.

CUCUMBER SALAD—Subscriber (Alma).

Twelve large cucumbers, twelve large onions, and bunch of celery if desired. Chop fine and cover with water and cup of salt. Let stand over night. Drain off, cover with vinegar and about two cups sugar, seal and it will keep well.

CHEESE AND TOMATO SALAD—Old Hutch.

Arrange alternate layers of sliced tomatoes, chopped lettuce and hard-boiled eggs, spread about one-half inch thick with grated cheese. Chill and serve with oil salad dressing.

EGG SALAD—E. M. H. (Walkerton).

Crumb two slices of bread; boil six eggs hard; reserve one for decoration of the salad, and chop the others fine and mix with bread crumbs. Pour over it the following dressing: Two eggs, one-half teaspoon of pepper, one teaspoon of salt, one dessertspoon of mustard, three tablespoons of melted butter, six dessertspoons of cream, three-quarters cup of vinegar. Boil until thick like cream.

EGG SALAD—Mary (Toronto Junction).

Chop one head of cabbage; add eight hard-boiled eggs chopped with a knife, and cover with a good salad.

EGG AND SARDINE SALAD—Mary (Toronto Junction).

Allow one egg for each person. Boil the eggs hard by putting them over the fire in cold water and allowing them to boil half an hour. Take from the fire and place in cold water half an hour. Remove the shells and with a piece of spool cotton cut each egg in half lengthwise. Rub the yolks fine with a silver spoon, adding mustard, salt, cayenne and lemon juice to taste, and for each egg take two sardines, scrape fine, removing skin and bones. Fill empty half of eggs with this mixture and lay each egg on a lettuce leaf, and on each egg put a little salad dressing. Chicken, turkey or ham may be used instead of sardines.

FRUIT SALAD—B. J. A. (Toronto).

One pineapple, one orange cut in thin slices, one large banana, one-half cup syrup (sugar and water). Put fruit in dish in layers. To make syrup cook one-half cup of sugar and two tablespoons of water till it comes to a boil, pour over fruit. Serve with whipped cream and garnish with jelly.

FRUIT SALAD—Old Hutch.

Three bananas, two oranges, one-half a canned pineapple, and some walnut meats. Slice the fruits (after peeling), and chop walnuts. Mix all together and pour the following dressing over: Pare the rind from one lemon in thin shavings, and add to one cup water, add one cup sugar and bring to a boil. Stir to dissolve sugar. Then cook ten minutes. Add juice of one lemon and strain. Cool syrup before pouring over fruit.

NUT SALAD—Rosy (Hanover).

One-half pound walnuts, one-half pound Brazil nuts, one-quarter pound peanuts. Chop fine, put salt on, and let stand for a while. Chop four apples and add mixed dressing.

Dressing: One-quarter cup butter, two tablespoons brown sugar, one teaspoon salt, a dash of red pepper, one cup vinegar, and flour enough to thicken. Cook until thick. Beat yolks of two eggs well, and pour mixture on, then add one-half cup whipped cream and mix with salad.

POTATO SALAD—Northern Housewife (Copper Cliff).

Cut cold, boiled potatoes in neat slices. They are best to have been boiled in their jackets. To a nice boiled dressing add a grated cucumber, mix carefully with the potatoes, sprinkle the top with a little fine dried parsley and paprika pepper. Serve on a bed of lettuce or with a border of curled parsley.

POTATO SALAD—Northern Housewife (Copper Cliff).

Chop cold potatoes coarsely, grate a little onion over them, mix with a good dressing, and heap on a bed of lettuce leaves.

POTATO SALAD (Excellent)—Elizabeth II. (Paris).

One quart cold boiled potatoes chopped rather fine, one onion size of a small egg, one small bunch of celery chopped very fine, a

little parsley and two hard boiled eggs mashed with a silver fork. Add salt and red or white pepper. To one-half cup boiling vinegar add one small teaspoonful each of mustard and corn starch. When cold, fill out the cup with thick, sweet cream, and pour over the vegetables, mixing thoroughly. Make several hours before needed and serve very cold. Use a knife for chopping, never a food chopper.

POTATO SALAD—Patsy.

Peel and boil (not too soft) about six or eight medium sized potatoes; boil hard (20 minutes) four or five eggs; cut up quite small two medium-sized onions. When potatoes and eggs are cold cut into dice-shaped pieces and mix all together, handling carefully so as not to make soft, then pour dressing over. Easily prepared and always liked.

SALMON SALAD—A. E. D. (Niagara Falls).

Take one bunch of lettuce, chop quite fine, mix one can of salmon and pour over mayonnaise dressing. Cabbage may be used instead of lettuce.

STUFFED TOMATO SALAD—Brunette (Toronto).

Select medium-sized tomatoes, peel and cut a slice off the top, scoop out the inside, and mix with equal parts of chopped apples and celery, and a spoonful of salad dressing. Put back into shell. Place on a lettuce leaf with spoonful of dressing on top.

SALAD DRESSING—Brunette (Toronto).

One-half tablespoon of salt, one tablespoon of mustard, one and one-half tablespoons of white sugar, one teaspoon flour, one egg, three-quarters cup of water, milk or cream, and one-quarter cup of vinegar. Mix dry ingredients, add egg slightly beaten, the water and vinegar, stir over slow fire until thick enough to coat spoon. Add one and one-half tablespoons of butter.

STRING BEAN SALAD—Old Hutch.

Boil beans until tender. When they are cold chop up finely, and

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add a cupful chopped (boiled) potato. Sprinkle with salt. Add sufficient mayonnaise dressing to mass all together. Heap in a mound on a long platter and garnish with hard boiled egg sliced.

TOMATO NUT SALAD—Old Hutch.

Peel ripe tomatoes of even size. Cut off stem end and scoop out some of the tomato. Chop some walnut meats and mix with a very little mayonnaise dressing. Fill cavity in tomato and pile a little of the dressing on the tomato. Serve on a lettuce leaf. Sprinkle each tomato with a little salt.

TOMATO SALAD—May B. (Bath).

Twelve tomatoes peeled and sliced, four hard boiled eggs, one raw egg well beaten, one teaspoon salt, one-half teaspoon cayenne pepper, one teaspoon white sugar, one tablespoon salad oil, two teaspoons made mustard, one teacup vinegar. Rub yolks to a smooth paste, adding by degrees salt, pepper, sugar, oil, mustard. Beat raw egg to a froth and stir in; lastly, vinegar; cook until thick. Peel tomatoes, slice a quarter of an inch thick. Set to cool on ice. Pour dressing over tomatoes when cool and set on ice until ready for table. Celery salad is very nice this way. Only use one boiled egg. Cut celery in bits an inch long and season. Use at once, as the vinegar spoils the crispness of the celery.

TOMATO SALAD—Dot D. (Cookstown).

Ripe tomatoes cut in slices and mixed with green cucumber slices covered with cream salad dressing makes a nice summer salad.

VEGETABLE SALAD—M. B. C.

Six cold boiled potatoes, medium size, cut in dice; one-half cucumber sliced, then cut in three, two radishes sliced thin, and one-half small onion grated. Mix with enough mayonnaise to cover. Serve on a bed of lettuce. Delicious with cold meats.

WALDORF SALAD—Vivian.

Mix equal parts celery and tart apples, cut in small pieces, and mix with the following dressing: Two tablespoons vinegar, two tablespoons butter, one tablespoon sugar, one teaspoon salt, two-thirds teaspoon mustard; pepper to taste. Cook the dressing over hot water until thick, cool and add one cup of whipped cream.



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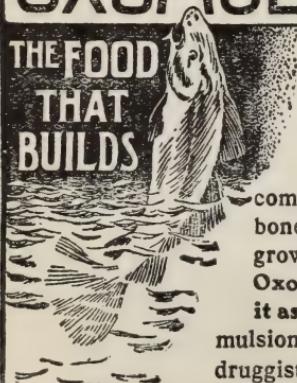
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SALAD DRESSING—E. W. Y. (Hatchley).

One egg well beaten, small tablespoon flour, one-half cup vinegar, and tablespoon butter all boiled until smooth and thick. Add salt, pepper, mustard, and a few drops of onion juice to taste, also sugar according to the family sweet-tooth. Some use a small teacupful, others only a tablespoonful. When the mixture is cold stir in a cupful of cream. This will keep for a few days. If preferred it may be used without the cream altogether, and for a beet salad many prefer it.

SALAD DRESSING—Lorn^o Doone.

Here is a recipe "tried and true," which I wish to submit for your collection: Take one-half cup vinegar and one-quarter cup water, put on stove and heat; mix together one beaten egg, one-half cup vinegar, one-half teaspoon salt, a pinch of red pepper, one teaspoon mustard (one small teaspoon corn starch dissolved in one-quarter cup milk). Add this mixture to the hot vinegar, and boil till as thick as good cream, stirring constantly. Remove from stove and add one teaspoonful butter.

SALAD DRESSING—Gananoque.

This dressing will keep indefinitely if put in a sealer and kept cool, and will be suitable for almost any salad. Put on one pint of milk to scald. Then mix together three-quarters cup of granulated sugar and one tablespoon each of mustard, salt and flour, and a little red pepper. To this add two eggs well beaten and a small piece of butter. Beat this into the scalded milk and cook until thick, then gradually beat into this one cup of heated vinegar. If too thick when wanted add a little sour cream or more vinegar.

CREAMED SALAD DRESSING—Dot D. (Cookstown).

Three eggs, one tablespoon melted butter, one tablespoon sugar, one teaspoon made mustard, one teaspoon salt, one-quarter teaspoon cayenne pepper, three-quarters cup vinegar. Beat the eggs, add all other ingredients and cook in a double boiler until thick. When nearly cold, add one-half cup whipped cream. Plain cream can be added if preferred, but the whipped makes it nicer.

SALAD DRESSING—A. A. S.

One cup brown sugar, one dessertspoonful each of mustard and salt, cayenne pepper to taste, one cup drawn butter, one cup vinegar, six eggs beaten light. Cook ingredients in double boiler until consistency of cream. As required, thin with cream.

SALAD DRESSING—Mary.

Take the yolks of two eggs beaten thoroughly. Add one level teaspoonful of salt, one of pepper, two of white sugar, two of prepared mustard, one tablespoon of butter and four tablespoons of vinegar. Set this in a kettle of hot water; stir constantly until it thickens.

SALAD DRESSING—Mary.

Take the yolks of two hard-boiled eggs and rub to a smooth paste. Add one teaspoonful each of prepared mustard and salt. Beat the yolks of two raw eggs into the above with a dessertspoonful of fine sugar. Add very fresh olive oil dropped in gradually as long as the mixture continues to thicken; then add vinegar until the dressing is as thin as desired. If not hot enough with mustard, add a little cayenne pepper.

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QUICK POTATO YEAST RECIPE—Sally Lunn (Saurin).

Eight large potatoes, four tablespoons of salt, four tablespoons of flour, four tablespoons of sugar (granulated), four cups (one quart) of boiling water, sixteen cups (four quarts) of cold water, two yeast cakes. Peel and boil potatoes in two or three quarts of water, mash in water boiled in, and while boiling hot pour over the flour, salt and sugar. To this add the four cups boiling water, stir up well, then add the cold, stir again, then add the two yeast cakes, which have been dissolved in one-half cup of warm water. Stir well again, and set or place in a warm place to rise, as you would other yeast, for about eighteen hours, when it is ready for use. Keep well covered in a cool place, and use as required.

QUICK BREAD RECIPE (Excellent)—Sally Lunn (Saurin).

Eight cups of flour, one tablespoon of salt, one tablespoon of sugar (brown), one tablespoon of butter or lard, four cups of yeast. Set yeast always in a pan of hot water until blood heat, stir often, as if it scalds it will be of no use. Now add salt, sugar, butter. Mix in sufficient of the flour to make a rather stiff batter. This will be from three to four cups. (All flour is not the same.) Cover and set to rise in a warm place. When light and foamy, which will be in three-quarters of an hour or one hour, if warm and not chilled. Now add balance of flour or more if needed until it ceases to stick to hands or board, kneading thoroughly on board for five, ten or fifteen minutes if you can (the longer the better). Set to rise again until light, or double the size, when it may be put in the pans, which have been greased. Brush over loaves with melted butter or lard. (I prefer butter for bread, lard for buns.) Put to rise in warm place, should rise in one-half or three-quarters of an hour. All depends on good yeast, good flour and proper warmth. Bake for one hour; small dishes and rolls thirty to forty minutes.

YEAST—A. A. S.

Pour over handful hops one quart of water and let steep while two large-sized potatoes are being peeled and grated. Pour strained hop water over potatoes and cook until thick, and then pour that

over one tablespoon of salt and half a cup granulated sugar. Add old yeast, about one cup, and when light put in jar or jars and keep in a cool place.

YEAST—(Alberta).

Boil four large potatoes, mash in the water they are boiled in, and while still boiling, stir in two tablespoons of flour dissolved in a little cold water, with one tablespoon of salt and two of sugar. Let boil up well and remove from the fire, add one pint of boiling water, and enough cold water to make five quarts. Dissolve one and one-half cakes of yeast in lukewarm water, and add to the above. Let this mixture remain in a warm place about eighteen hours. I generally leave mine on the back of the range. Then stir it up and put in jars and seal tight about one hour afterwards, and remove to the cellar. It is not well to use the same jars for fruit. The yeast must be kept in a cool place. This is ready for use at once, though it is better to leave it for a day.

To make bread with the above in four hours, use one quart of the yeast to make four medium-sized loaves. Warm the yeast on the stove, stirring with the hand occasionally until about blood heat. Then put into whatever you intend to mix your bread in, and add a teaspoon of salt, one of butter and two of sugar; mix into soft dough, or until dough does not stick to the hand, having previously warmed the flour. Set in a warm place and let rise for thirty minutes. Mix again and let rise until light—about two hours. Then mould into loaves, put in a pan, and let rise. Bake in a moderate oven one hour.

BREAD.

When preparing the evening meal boil four medium-sized potatoes in quite a quantity of water, sufficient to make a quart of water when they are boiled. When cooked put them through the potato ricer, add water, two tablespoons of brown sugar and four teaspoons of salt. Dissolve one yeast cake in lukewarm water, and when the potato water is also lukewarm add the yeast cake. Cover closely and wrap it up and put in a warm place until the morning. Sift four sifters of flour into covered bread pan, and warm over night (on top of warming oven of stove). In the morning take out one sifter, and into the remaining flour rub fine two good tablespoons of lard as for pastry. The yeast should then be foamy; if not, and it sings, it is all right, and should then be added to the flour in which the lard has been worked. Mix down stiff, using more

than the extra sifter of flour taken out if necessary, and put in covered pan, wrap up well in a blanket or something of the sort to rise. Keep warm and free from draft, and when light, cut into loaves, work nice and smooth and put in the pans. When nice and light, put into a well-heated oven and bake one hour and fifteen minutes. This should make from seven to nine loaves of bread.

BOSTON BROWN LOAF—Juno.

One-half cup black strap, one-half cup brown sugar, one and one-half cups water, one teaspoon soda dissolved in boiling water, one teaspoon salt, a piece butter size of walnut, two cups graham flour, and one cup cornmeal. Butter a tin pail, put batter in and cover tight. Then put pail in a kettle of water and boil two hours without stopping. Don't open the pail till loaf is done. Then take out pail, take cover off and put in the oven for fifteen or twenty minutes.

BROWN BREAD—“Bubbles” (Deer Park).

One quart buttermilk or sour milk, one tablespoon of soda, one tablespoon salt, one tablespoon melted butter or dripping, one cup of New Orleans molasses. Stir all together thoroughly, and add four cups of coarsest graham flour and two cups of yellow cornmeal. Bake in two pans for three hours. For the first fifteen minutes the bread should rise steadily. After that the heat should be diminished gradually so as not to form a crust too soon. This is much nicer if raisins or currants are added and one teaspoon of cinnamon, three-quarters teaspoon allspice, one-half teaspoon nutmeg, and one-quarter teaspoon ginger.

SWEET BUNS—V. Y. (Wilkesport).

When bread is ready for the pans take the size of a loaf of bread, one-half cup sugar, one-half cup lard and one egg. Mix well, let rise, and then work down. Roll and cut with a biscuit cutter, and then let rise again, and put in the oven and bake a light brown.

BATH BUNS—Frederica (Duncan's Station, B.C.)

Into one pound of fine flour mix one pound of sifted sugar, a quarter of an ounce of cinnamon and a tablespoon of fresh yeast. Dissolve one pound of butter and stir into it; then allow it to rise before the fire for ten minutes, after which add the yolks of four eggs well beaten and the whites of two. Mix all well together and form into buns, strew caraway comfits over them, if liked, and bake them on tins in a slow oven for fifteen or twenty minutes.

BUNS—Tobias.

One cup of yeast, one cup of lard, one cup sugar, one and one-half pints of water, knead into a loaf (about as stiff as biscuit) at night. Leave until it rises and falls, then pull off small pieces size of small buns. Let rise until very light, bake fifteen or twenty minutes.

BUNS—Sunflower (Durham).

One-half cup shortening, one egg, one teaspoon cinnamon, one-quarter teaspoon soda, one cup currants, one quart of bread sponge. Mix in flour to make stiff enough to knead. Let rise, mix and mould into buns, let rise again, and bake.

PARKER HOUSE ROLLS—A. A. S.

One pint sweet milk, one small teacupful yeast, one tablespoonful sugar, piece butter size of an egg. Scald milk and butter, and when cool pour over sugar, yeast and salt which have been mixed with flour. Make a nice batter. When light, add flour until it is thick. Let rise very light. Take out, knead, roll on board about half an inch thick, cut with a large sized biscuit cutter; spread a little butter on each and lap together. Let rise very light and bake in a quick oven.

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GEMS, MUFFINS, TEA BISCUITS

BRAN MUFFINS.

Two eggs, one-half cup sugar, four tablespoons butter or lard, two cups buttermilk, two small teaspoons baking soda, four and one-half cups white flour, two and one-half cups bran, and a little salt.

BRAN MUFFINS—Louise (Brampton).

One cup of sifted flour, two cups of table bran, one cup of raisins, three-quarters cup of brown sugar, one egg, a piece of butter size of an egg, pinch of salt, one teaspoon soda, one cup sour milk; mix your soda well in the milk after thoroughly stirring the rest all together. This makes one dozen.

BISCUITS (Like Baker's)—R. M. J.

One cup butter and lard mixed, one cup sugar, white of one egg, three-quarters cup sweet milk, two teaspoons baking powder, one cup chopped raisins; whisk yoke of egg over top of cakes.

BISCUITS—Sally Anne.

One quart flour, two teaspoons soda, four teaspoons cream of tartar, a little salt, and butter the size of an egg; mix with sweet milk, sift flour, soda, cream of tartar and salt; rub the butter in the flour, mix soft, roll, cut in cakes and bake in a quick oven.

BISCUITS—Busybody (Bloomfield).

Four even cups flour, one and one-half cups sweet milk, four even teaspoons cream of tartar, two even teaspoons soda, and butter twice size of an egg; bruise the soda well, sift it and the cream of tartar into the flour; work butter lightly through, and add milk last. Bake in a quick oven.

CHELSEA BUNS—Maud S. (Toronto).

Sift together four cups flour and four teaspoons baking powder, add one-half cup of butter and one beaten egg, and enough milk to

mix, and roll out soft, about half an inch thick; cream together three-quarters cup sugar and one tablespoon butter, and spread on dough; roll and cut.

CORN BREAD—Islander.

One cup sugar, two cups cornmeal, one cup flour, two tablespoons butter, one cup milk, two eggs, two teaspoons baking powder and a pinch of salt; cream butter and sugar; add eggs, then milk, then flour and meal sifted with baking powder and salt.

CORN MUFFINS—M. A. C. (Toronto).

Mix two cups cornmeal, two cups flour, one cup sugar, one-half cup melted butter, two eggs, one teaspoon salt, dissolve one teaspoon soda and two teaspoons cream of tartar in a little milk, add milk enough to make a moderately stiff batter and bake in rings or greased pans (grease pans well).

GRAHAM GEMS—K. S. (Colinville).

One-half cup brown sugar, one and one-half cups buttermilk or sour milk, one cup graham flour, one cup white flour, one tablespoon butter, one teaspoon soda, one teaspoon salt, one egg. Bake in gem tins in a quick oven.

GRAHAM GEMS—Nobody.

Two and one-half cups graham flour, two cups sour milk, or better still if you can get it, buttermilk, one egg, one teaspoon soda, a little salt, one tablespoon butter, one tablespoon white flour, two tablespoons brown sugar; beat butter and sugar, drop in egg, then mix with milk and soda dissolved in a little boiling water, then mix all the ingredients together, but do not beat much; put in well greased gem pans and bake.

DANA MUFFINS—Islander.

One tablespoon of butter, two tablespoons of sugar, one egg, one cup of milk, flour enough to make rather stiff batter, three teaspoons baking powder; cream butter and sugar together, add the beaten egg and the milk, sift two and one-half cups of flour and the baking powder together and stir in. If not stiff enough, add more flour. Bake in muffin rings for twenty minutes in a hot oven.

JOHNNY CAKE (Without Eggs)—Athreb Acinraw.

Two cups cornmeal, two cups white flour, one cup sugar, one cup shortening, one heaping teaspoon soda, two cups sour milk, cold water enough to make a thick batter (it must run off the spoon freely), one teaspoon salt.

JOHNNY CAKE—Elbow.

One egg, one small cup sugar, one-quarter cup butter, three-quarters cup milk, one-half cup cornmeal, two tablespoons baking powder, and a little salt.

JOHNNY CAKE—Mrs. C.

One egg beaten, add one tablespoon dripping, one tablespoon sugar; beat well, then add one and one-half cups sour milk, one large cup cornmeal, one and one-quarter cups flour, pinch of salt, one teaspoon baking powder, and one-half teaspoon soda sifted in with the flour. Bake in small meat pan.

GEMS—Mrs. J. M.

One cup butter, two tablespoons sugar, one egg, one cup milk, one and one-half cups flour, two teaspoons baking powder, a little salt, and flour to make a batter.

LAZY BISCUIT—Mrs. B. B. C. (Victoria Mines).

Sift one cup flour with two teaspoons baking powder and a pinch of salt; work into it two tablespoons lard or butter; add one cup mixed milk and water, beating hard for a moment to smooth out lumps. The dough should be only a rather stiff batter in consistency. Half fill warmed, buttered gem pans, and bake in a hot oven from twenty to thirty minutes.

LEMON BUNS—S. H. E.

Mix four ounces of ground rice, twelve ounces of flour, two teaspoons baking powder and the grated rind of one lemon, rub in lightly four ounces of butter or lard, beat two eggs into one-half pint of milk, stir into the ingredients, beat for a few minutes, put into greased bun tins, and bake in a quick oven for nearly a quarter of an hour.



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MUFFINS—M. S. G. (Toronto).

One egg well beaten, one tablespoon melted butter, one teaspoon granulated sugar, a pinch of salt; beat all until light; add one cup milk, three small cups flour, two and one-half teaspoons baking powder. Bake about twenty minutes in quick oven in small tins.

MUFFINS—Mrs. W. H. R. (Toronto).

Use your stale bread for crumb muffins. The bread should be grated very fine. One cup crumbs, one and one-half cups milk; let soak an hour; add three well-beaten eggs, one-half teaspoon of salt, one tablespoon melted butter, two teaspoons baking powder and sufficient flour to make thick batter. Bake in shallow tins in a quick oven. Serve immediately.

POP OVERS—Lilian (Drew).

One cup of milk, one cup of flour, and one well-beaten egg. Bake in cups, a tablespoonful to each cup.

POP OVERS—Married Maiden.

Beat two eggs without separating until they are light; add half a pint of milk, one-half a teaspoon of salt, then add gradually to a pint of flour, stirring all the while; strain and turn at once in twelve hot, greased pop-over cups. Bake in a quick oven for forty minutes.

POTATO CAKES—Auntie.

Two quarts of potatoes mashed fine, three-quarters cup of suet chopped fine, one-half pound of flour, and a little salt; mix with milk enough to roll out nicely; roll half an inch thick, and bake a light brown in a hot oven. Serve hot with butter.

POTATO PUFFS—Purple Hill.

Into two cups of cold mashed potatoes stir two tablespoons of melted butter, and beat to a white cream, add two well-beaten eggs, a cup of cream or milk, and a little salt. Bake in a quick oven, in pudding dish, or hot gem pans.

POTATO CAKES—I. H.

Six potatoes boiled in salt and water, one tablespoon milk, one egg, salt and pepper to taste. Form in small cakes with a little flour to prevent sticking. Bake in oven till brown.

POTATO CAKES—I. H.

One quart of mashed potatoes, five soda biscuits rolled fine, two eggs well beaten, salt and pepper, a dust of flour to prevent sticking, fried in lard or dripping.

POTATO LUNCHEON BISCUIT.

Boil eight potatoes and mash smoothly with a little milk. Beat in two tablespoons of melted butter, eight tablespoons of flour, two tablespoons of grated cheese, and one teaspoon of baking powder sifted twice with the flour, one-half teaspoon of salt, and a pinch of cayenne. Mix a light dough with one tablespoon of cream and the yolk of one egg. Bake in a quick oven, split while hot, and serve at once.

QUICK BUNS—Mrs. G. S.

One-quarter cup sugar, one-half cup currants, three cups flour, three teaspoons baking powder, one tablespoon butter, one tablespoon lard, milk enough to mix stiff. Drop on a buttered pan, and bake in a quick oven.

RUSSIAN HEALTH BISCUITS—Mother-in-Law.

Two cups bran, one cup flour, one-half cup brown sugar, one-half teaspoon salt, one and one-half tablespoons lard or butter, one-half cup sour milk, one teaspoon salt and one-third cup molasses. Drop from spoon in small cakes and bake in slow oven.

WHOLE WHEAT GEMS—Ada (Toronto).

One and one-half cups whole wheat flour, one cup white flour, one-quarter cup sugar, one cup milk, three teaspoons baking powder, one-half teaspoon salt, two tablespoons butter. Bake in hot buttered gem pans twenty minutes.

CAKES

CHOCOLATE CAKE—Leon.

Yolk of one egg, one-half cup grated chocolate, one-half cup sour milk. Mix all together and stir on the stove until thick. Then add one cup of sugar, the white of the egg, one-half cup of sour milk, one cup of flour, butter size of large walnut, one teaspoon soda and one teaspoon vanilla.

CHOCOLATE CARAMEL CAKE—Northern Housewife (Copper Cliff).

Three squares chocolate grated, one-half cup milk, and one egg. Cook this until it thickens, then add butter size of an egg, one cup sugar, one-half cup milk, one and one-half cups flour (sometimes it seems to take a little more), one teaspoon cream of tartar, one-half teaspoon soda; flavor with vanilla. Caramel icing for same: Two cups of sugar, three-quarters cup milk, butter size of walnut, one large spoonful vanilla. Put in a saucepan and after it begins to boil—boil ten minutes—then heat till quite thick and spread quickly. Melt chocolate and spread on top.

CHOCOLATE CAKE—M. M. C. (Durham).

Beat together yolk of one egg (reserve white for icing), one-half cup of sugar, one-half cup of milk, two squares chocolate. Let come to the boiling point, stirring all the time. When thick set aside to cool. Cream one-half cup butter, add one-half cup sugar and beat, one-half cup milk, two eggs. Add the chocolate mixture and two cups sifted flour, one teaspoonful of soda, and two teaspoons of cream of tartar. Flavor with vanilla. Bake in layers and fill with chocolate icing.

COON TOWN LAYER CAKE—Winifred (Ruscombe).

Two eggs, one-half cup blackstrap, one-half cup of sour milk, one-half cup lard and butter mixed, one cup brown sugar, one cup of currants, one teaspoon ginger, one teaspoon mixed spice, one teaspoonful cinnamon, one teaspoon soda mixed in flour, and flour enough to make quite stiff.

COON TOWN CAKE—Margaret Jane (Trenton).

Two eggs, three-quarters cup white sugar, one-half cup butter, one-half cup molasses, one-half cup sour milk, one teaspoon soda, three-quarters cup currants, one-half nutmeg, one teaspoon of mixed spice, two cups of flour. Bake in layers.

Filling—Two tablespoons melted butter, ten tablespoons icing sugar, one teaspoon vanilla. Add enough milk to make right consistency. Also add chopped walnuts.

CREAM CAKE—Mrs. G. M. B. (Toronto).

One-half cup butter and one (scant) cup sugar creamed; two eggs beaten with generous pinch of salt; one-half cup corn starch wet with half cup sweet milk; one and a quarter cups flour; three-quarters teaspoon soda (added to the milk), and one and a half teaspoons cream of tartar (added to the flour). If preferred, two teaspoons baking powder may be used instead of soda and cream of tartar. Bake in layers in an oven not too hot. Put a cream filling between layers and ice as desired.

Cream filling for cake: Three-quarters cup rich milk, enough sugar to taste well (two teaspoons); one tablespoon corn starch. When it comes to boiling point add one egg well beaten with a pinch of salt. Flavor and cool before putting on cake.

DARK LAYER CAKE—Mrs. H. M. C. (Beaverton).

One egg (save the white for frosting), two-thirds cup brown sugar, quarter cup butter (melted), half cup molasses, one cup sour milk or buttermilk, one teaspoon soda, one teaspoon each of cinnamon, cloves and allspice, flour to thicken. Bake in three layers and put together with jelly between and frosting on top.

DEVIL CAKE—Vilda (Orono).

Custard part: Half cup grated chocolate, half cup sweet milk, one cup brown sugar (dark), yolk of one egg. Stir all together; cool slowly and set aside to cool.

Cake: One cup brown sugar, half cup butter, two eggs, half cup sweet milk, two and a half cups of flour. Cream butter and sugar and yolks of eggs; add milk and sifted flour and whites of eggs, beaten stiff; beat all together and stir in custard; lastly, add one teaspoon of baking soda dissolved in a little warm water. Bake in layers and ice with chocolate.

HARD TIMES LAYER CAKE—H. F. McK. (Smith's Falls).

One small cup white sugar, one tablespoon butter, one egg, three-quarters cup sweet milk, one and one-half cups of flour, two even teaspoons baking powder, and a little nutmeg. Bake in two layers.

LAYER CAKE—M. C. (Carholme).

One cup brown sugar, one egg well beaten, one cup sweet cream, two teaspoons baking powder, and one and one-half cups flour.

FRUIT LAYER CAKE—M. C. (Carholme).

Two eggs, one small cup sugar, one-half cup buttermilk, one-half cup butter, one cup seeded raisins, one and one-half cups flour, one teaspoon soda, one teaspoon cinnamon, and one-quarter teaspoon nutmeg.

LAYER CAKE—Lorely (Toronto).

One cup sugar, one tablespoon butter (creamed), add one egg and beat well. Dissolve one teaspoon of soda in a tablespoon of boiling water, and add to it one cup of sour milk. Sift one teaspoon of cream of tartar in two cups of flour. Mix all together. Bake quickly.

MOLASSES LAYER CAKE—Lobby (Toronto).

Two eggs, butter size of an egg, three-quarters cup molasses, one-half cup brown sugar, one and three-quarters cups flour, one level teaspoon of soda, three-quarters cup of boiling water. Beat butter, sugar and yolks of eggs together; add molasses, then flour and soda, then whites of eggs beaten to a froth, and last of all, the water. Bake in layer pans in a moderate oven, then ice and put in a cool place. This is better in cold weather.

ORANGE CAKE—Primrose (Wilfrid).

White layer: One-quarter cup butter, one-half cup sugar, one-quarter cup sweet milk, one cup flour, whites of two eggs, one-half teaspoon soda, one teaspoon cream of tartar.

Orange layer: Same as white layer, using yolks of two eggs.

Filling for orange cake: One-half cup of boiling water, one tablespoonful corn starch, one-half cup sugar, juice and rind of one large or two small oranges, and yolk of an egg; when cool spread between layers. Ice the cake and cut an orange in sections and place on top of cake.

LIGHT FRUIT CAKE—Beth (Roslin).

One cup sugar, one-half cup butter, one-half cup milk, two cups flour, the whites of four eggs, one-half cup of seeded raisins, one-half cup walnuts (chopped), two teaspoons baking powder, which should be sifted with the flour.

FRUIT CREAM CAKE—Farmer's Wife (Listowel).

One cup brown sugar, one egg, butter size of an egg, one cup of sour cream, one teaspoon soda, one teaspoon cinnamon, one teaspoon cloves, two cups of flour, one and one-half cups of seeded raisins. This will make one good sized loaf.

PLAIN FRUIT CAKE—Mrs. D. R. H. (Freeborn).

One cup butter (creamed), add two cups brown sugar, three eggs well beaten; stir in one-half cup of molasses, one-half cup sour milk, one-half pound raisins, one-half pound currants, two tablespoons fruit syrup, and add gradually four cups sifted flour, last cup having one-half teaspoon cream of tartar, one-half teaspoon soda.

WHITE FRUIT CAKE—Josiah Allen's Wife (Palgrave).

One cup butter, two and one-half cups flour, two cups white sugar, five eggs (whites beaten stiff, yolks may be used if beaten light in color), one-half pound figs, one-half pound dates, one-quarter pound shelled walnuts, two pounds raisins, one-quarter pound orange, citron and lemon peel (mixed), one cup sweet milk, two heaping spoonfuls baking powder.

BREAD FRUIT CAKE—Martha's Girl (Durich).

Two cups bread sponge, two cups brown sugar, one cup of butter, two eggs, one teaspoon of soda dissolved in a little water, one teaspoon cinnamon, one of nutmeg, one of allspice, one of cloves, two cups of raisins; flour until as thick as cake batter. Let rise two or three hours and bake in a rather slow oven.

FRUIT CAKE (WITHOUT EGGS)—M. A. C. (Toronto).

One cup of brown sugar, one-half cup butter, one cup of sour milk, one teaspoon soda, two and one-quarter cups flour, one cup chopped raisins, one-half cup currants, one teaspoon cinnamon, one-half teaspoon cloves, and one-half teaspoon nutmeg.

RAISIN CAKE—Petrolea.

One cup sugar, one cup butter, one cup raisins or more, one cup sour milk, one teaspoonful soda, one teaspoonful vanilla, one grated nutmeg, three eggs, three cups of flour.

NUT AND RAISIN CAKE.

One cup granulated sugar, one tablespoon melted butter, one cup shelled walnuts, one cup chopped raisins, one cup sweet milk, one teaspoon vanilla, two cups flour sifted with two teaspoons baking powder. Beat whites of eggs to stiff froth and yolks to a thick cream. Cream the sugar and butter. Add yolks of eggs, then milk and flavoring, and one-half cup flour; lastly, nuts and raisins and the rest of flour.

CLOVE CAKE—Nona (Warkworth).

Two eggs, one and one-half cups sugar, one cup butter, one cup chopped raisins, one-half cup sweet milk, two cups flour, one tablespoon cloves, and one-half teaspoon soda.

GRACIE'S SPICE CAKE—Duntroon Girl.

One tablespoon lard, one tablespoon butter, cup brown sugar, half cup molasses, two eggs, two teaspoons cinnamon, half teaspoon each of ginger, allspice and cloves; half cup sour milk or buttermilk, half teaspoon soda dissolved in a little warm water, and one good, large cup flour. Cook in slow oven. Ice with pink icing sugar, and put between layers a few cooked dates. Cheap and good.

GERMAN FRUIT CAKE—Revonah (Hanover).

As eggs and butter are so high priced I thought I would contribute a fruit cake recipe taken from an old German cook book, which I always found reliable and cheap: One pound unrendered lard, which has been put through the meat chopper, on which pour one pint boiling water, stirring until the lard is dissolved; then add one pint of molasses, one pound brown sugar, two teaspoons soda and cream of tartar, spices and fruit, same as for any other fruit cake. It makes a very rich cake and will keep for a year.

SMALL FRUIT CAKE—Mrs. A. T. S.

One-half cup sugar, one-half cup butter, four tablespoonfuls molasses, one-quarter of a teaspoonful of soda dissolved in it, four eggs, one-half cup lemon peel (cut fine), one-half pound of seeded raisins, one-quarter pound of well-washed currants, one grated nut-

meg, one tablespoonful each of cloves and cinnamon, two cups of sifted flour, one-half cup sour cream. Flavor with lemon essence, and at the very last add the whites of the eggs, well beaten. Bake one hour in a moderate oven.

WEALTHY CAKE—Mrs. W. S. (Durham).

Take one-half pound butter, three-quarters pound sugar, three-quarters pound flour, four eggs, two pounds raisins, one pound currants, one-quarter pound citron, one gill brandy, and spice. Bake slowly three hours. This cake will keep six months.

CHEAP CHRISTMAS PLUM CAKE—M. C. McK (Lucknow).

Dissolve one level teaspoon soda in two tablespoons warm water, add one-half pint thick, sweet cream, stir for a moment; turn into a bowl. Add one-half cup New Orleans molasses; mix thoroughly. Add one-half pint brown sugar, one tablespoon allspice, one tablespoon cinnamon, three and one-half cups sifted pastry flour. The batter must be very thick. Stir in one pound raisins, stoned, halved and floured. Turn into a square pan lined with greased paper. Bake one and one-half hours in very moderate oven, or steam one hour, and bake one-half hour. This cake will keep a long time, and improves with age. (A delicious spice cake, tasting like the best of fruit cake.)

FRUIT CAKE—Mrs. Mc. A.

Four pounds currants, four pounds raisins, six cups sugar, five cups lard, four cups buttermilk, twelve eggs, one pound almonds, one pound mixed peel, three tablespoons salt, six teaspoons soda, one-half bottle almond extract, and flour to make pretty stiff.

CHRISTMAS CAKE—Ray (Hanover).

Two cups brown sugar, one and one-half cups butter, one cup molasses, one cup sweet milk, five eggs, one teaspoon soda, one tablespoon each of cloves, cinnamon and allspice, one nutmeg, four cups of flour, one-half pound raisins (stoned and chopped), one pound currants, one-half pound citron, one-half pound almonds (blanched). This will make two cakes. Line tins with white paper and bake in a slow oven.

PLUM CAKE—Kextie.

One pound flour, one pound dark brown sugar, one pound butter, three pounds raisins (stoned), three pounds currants, one pound almonds, one pound candied peel (cut fine), one pound figs or dates, one pound eggs (a dozen), one cup molasses, one teaspoon each of cinnamon, allspice and cloves, two nutmegs. Put sugar, butter, molasses and spices into a saucepan on the stove till all is melted. Keep stirring to prevent burning or boiling. Mix raisins, currants and figs with the flour, then stir in the butter, etc.; then the peel, almonds and wineglass of brandy and the same of port wine. Mix a level teaspoonful of soda with the brandy, and then add the eggs, well beaten, and last, a teaspoon vanilla and one of lemon. Bake eight hours in a slow oven. Half quantity for smaller cake. If made by this recipe you will have a good cake that will keep for a year.

CHRISTMAS CAKE—E. J. B. (Oxley).

One pound each of sugar, butter, citron and currants; two pounds of seeded raisins, one and one-half pounds flour, twelve eggs, two-thirds of a cup of currant jelly, one teaspoon of soda, the same of salt, one cupful of molasses, and a dash each of cayenne and black pepper. Divide the flour into two parts; into one part put one teaspoon of cinnamon, one nutmeg, one-fourth teaspoon of cloves, and two-thirds teaspoon of allspice. Mix fruit with the other half of flour. Cream butter and sugar. Add the eggs, well beaten; dissolve the soda in warm water and stir in the molasses. Mix all well together, and put in pans lined with buttered paper. Bake in a moderate oven for two hours.

APPLE SAUCE CAKE—M. C. (Carholme).

One and one-quarter cups apple sauce (green or dried), two small teaspoons soda (put in apple sauce), one-half cup lard (scant), one cup sugar, one cup currants or seeded raisins, one teaspoon salt, one teaspoon cinnamon, one-half teaspoon nutmeg, and two teaspoons flour. This cake is equal to any fruit cake, if directions are followed.

SCRIPTURE CAKE—Mrs. J. R. (Wilsonville).

Four and one-half cups of 1 Kings iv. 22 (1st clause), (flour); one cup of Judges v. 25 (last clause), (butter); two cups of Jeremiah vi. 20 (sugar); two cups of 1 Samuel xxx. 12 (raisins); two cups of Naham iii. 12 (figs); two tablespoons of 1 Samuel xiv. 25

(honey); a pinch of Leviticus ii. 13 (salt); six Jeremiah xvii. 11 (eggs); half cup of Judges iv. 19 (last clause), (milk); two teaspoons Amos iv. 5 (leaven); season to taste of II. Chronicles ix. 9 (spices); two cups of Numbers xvii. 8 (almonds).

BOW KNOTS—E. A. M. (Belwood).

Add one-third of a cup of sugar to two beaten eggs, one tablespoon each of melted butter and milk, a pinch of mace and cinnamon, flour to make a stiff dough and a half a teaspoonful of baking powder; cut into strips, form into bow-knots; brush with egg, fry in deep fat, dust with powdered nuts and sugar.

BUTTERMILK CAKE—Inquirer.

One and a half cups of buttermilk (sour milk will do), one and a half cups of brown sugar, one cup seeded raisins, one cup currants, one-half cup lard or butter. Lemon peel, cinnamon and nutmeg to taste, two teaspoons soda and three cups flour.

BERRY CAKE—Sunny Ann (Seaforth).

One cup sugar, one-quarter cup butter, two eggs well beaten, one-third cup sour milk, one teaspoon soda, two teaspoons cream of tartar, one teaspoon cinnamon, one teaspoon allspice, one cup small fruit (raspberries are good); mix a little stiffer than for a jelly cake.

BOILED SPONGE CAKE—Interested (Owen Sound).

Four eggs, one cup white sugar, one cup of flour, one-third teacup water, one teaspoon baking powder and flavoring; beat eggs separately, then mix, bring sugar and water to a boil, pour boiling syrup slowly on eggs, then beat for ten minutes; sift flour and baking powder four times and stir in lightly; sprinkle top with sugar and bake forty minutes in a pan with funnel in centre and slow oven.

COFFEE CAKE—Mrs. W. S. (Durham).

One cup molasses, one cup brown sugar, one cup cold coffee, one-half cup butter, four cups flour, three teaspoons baking powder, and a small teaspoon allspice.

CORN CAKE—Mrs. W. S. W.

Two cups cornmeal, one cup flour, one pint milk, one egg, two-thirds cup sugar, one large tablespoon butter, a little salt and two teaspoons baking powder.

CREAM PUFFS—“Lena Rivers” (Villa Nova).

One cup hot water, one-half cup butter, boiled together; when boiling, stir in one cup of flour; cool, then add four eggs unbeaten; drop on buttered tin, bake for thirty minutes. Filling for cream puffs: One egg, one-half cup sugar, three tablespoonfuls of flour; flavor to taste.

CREAM PUFFS—Alberta.

One cup of boiling water, one-half cup butter; boil water and butter together; while boiling stir in one cup dry flour and stir rapidly until all ingredients are of a smooth paste. Take from the stove, and when lukewarm stir into the mixture, one at a time, three eggs not beaten; stir all this together fully ten minutes; butter a large heated pan; drop on in tablespoonfuls, leaving room between. Bake twenty-five minutes in hot oven without burning; avoid opening oven door as much as possible. When cool make a slit in side and fill with whipped cream or custard. This makes fourteen.

CREAM FOR CREAM PUFFS—Mrs. W. S. (Durham).

One pint milk, two tablespoons corn starch, one egg; one or two tablespoons sugar; put milk on to boil, leaving out a little to mix corn starch; add a little salt, the well beaten egg and corn starch, and a small lump butter. Cook a minute or two, let cool a little; flavor with vanilla.

CREAM CAKE (EXTRA GOOD).

Break two eggs in cup, fill cup with sweet cream, turn into mixing bowl and add one cup sugar, one-half teaspoon soda, one teaspoon cream of tartar, two cups flour and flavoring. Stir well; bake in layers or sponge cake.

COFFEE CAKE—Osbrooke.

Cream half cup butter with two-thirds cup brown sugar, add two-thirds cup molasses and two eggs well beaten. Then add one and one-half cups sifted flour and one teaspoon soda. Mix well together and add two-thirds of a cup of very strong coffee. This will make a very thin batter. Pour in cake pan and cook. Ice with chocolate icing.

BUTTERNUT CAKE—Nellie.

One cup white sugar, one-half cup butter, one-half cup sweet milk, two eggs, two cups flour, two teaspoons baking powder, one

cup butternut meats chopped, one-half cup raisins; walnuts may be used instead of butternuts if preferred. Bake in moderate oven. Icing: Mix icing sugar with a piece of butter and dampen with cream; add a little vanilla.

COCOANUT LOAF—Turvy (Gananoque).

Beat together one cup sugar, one cup milk, one-quarter cup cocoanut, one egg, two cups flour, and two tablespoons melted butter. Bake in a moderate oven.

BUTTERNUT CAKE—Margaret.

One-half cup sugar, one-half cup butter, one-half cup sweet milk, two eggs, two cups flour, two teaspoonfuls of baking powder, one-half cup raisins, one half cup butternuts. Chop the raisins and nuts before putting them into the mixture. Any kind of nuts may be used.

DATE CAKE—Zara (Deseronto).

One-half pound butter, three eggs, one and one-half cups brown sugar, two and one-half cups flour, one pound dates, 10 cents worth almond meats (blanched), 5 cents worth lemon peel, two teaspoonfuls vanilla extract, two teaspoonfuls lemon extract, one teaspoon soda dissolved in a little water. This recipe makes a good-sized loaf cake, and may be improved by a white icing.

CHOCOLATE MARBLE CAKE—Ivanhoe.

Yolks of two eggs, one-half cup butter, three-quarters cup sugar, one-half cup milk, nearly two cups flour, and one and one-half teaspoons baking powder. Divide the batter and grate enough chocolate in one-half to darken it. Drop in spoonfuls alternately in a pan. Use the whites of the eggs for the icing.

DARK WALNUT CAKE—Minnie (Oakwood).

One cup sugar, one-half cup butter; cream and add two eggs, one scant cup of milk, two cups flour, vanilla, one-half pound dates, one-half pound walnuts, two teaspoons baking powder. Bake one-half hour in moderate oven, beat the whites of the eggs separate, and put in last thing.

DELICATE CAKE—Granny.

Twelve whites of eggs (beaten to a froth), three-quarters pound sugar, three-quarters pound butter, one pound flour (or starch), two tablespoons baking powder, two tablespoons milk; flavor with white vanilla.

DELICATE TEA CAKES—E. L.

To two well beaten eggs, add one cup sugar, one-half cup butter, two cups flour in which one small teaspoonful of soda has been thoroughly mixed. Roll out as soft as possible, having bake board floured. Press several candied caraway seeds on each cake. Bake in a quick oven.

EAGLE CAKE (WITHOUT EGGS)—E. M. S.

One-half cup butter, one cup brown sugar, one cup sour milk, one teaspoon soda, one cup currants, one-half teaspoon each of allspice, cinnamon, nutmeg and cloves, two cups flour.

GINGER BREAD—Mrs. McA.

Three eggs, one cup sugar, one cup molasses, one tablespoon each of cloves, mixed spices, and ginger; three-quarters cup lard. Beat well. Add dessertspoon soda dissolved in hot water, stir in flour until stiff as sponge cake. Lastly, one cup of boiling water.

DELICIOUS GINGER BREAD—Mrs. J. A. W. (Toronto).

One cup granulated sugar, two tablespoonfuls of molasses, four of melted butter, one even teaspoon salt, one dessertspoon of cinnamon, and a teaspoon mixed spice. Stir and rub well together, then add one beaten egg and one cup sour milk (very sour); sift one even teaspoon soda with two cups of flour, and sift into the other mixture and heat about two minutes. Sprinkle sugar over top. Bake forty minutes.

GINGER BREAD (EXCELLENT)—De Sarrion (Wingham).

One cup molasses, one cup sugar, two teaspoons of ginger, two teaspoons of soda, two eggs, one-half cup of butter, three cups flour. Mix this together, then add one cup boiling water.

SOFT GINGER BREAD—E. W. Y. (Hatchley).

One-half cup butter, one cup sugar, one cup molasses, one cup sour milk, three cups flour, three or four teaspoons ginger, one heaping teaspoon soda, two unbeaten eggs. Put the soda in the flour and stir in the eggs when all is mixed.

GINGER SPICE CAKE—Mrs. W. S. (Durham).

One cup molasses, one-half cup butter, one-half cup milk, two eggs, one teaspoon cloves, one of cinnamon, salt, and three teaspoons baking powder in flour. Bake in quick oven.

HICKORY CAKE—May B. (Bath).

Two cups sugar, one cup butter, one cup milk, four eggs, two cups hickory-nut meats, two teaspoons baking powder, and two cups of flour.

IMPERIAL CAKE—Mrs. R. J. (Collingwood).

One cup butter, four eggs, two cups white sugar, one cup milk or water, one cup dates, one cup chopped walnuts, one cup peel (if desired), three and one-half cups flour, two teaspoons baking powder, two teaspoons vanilla. Add fruit last. Sprinkle fruit with flour first. Make batter a proper thickness, and bake in a moderate oven.

ICE CREAM CAKE—Phillis.

Whites of five eggs, one and a half cups sugar, one-half cup of butter, one cup of milk, one-half teaspoonful of soda, one teaspoonful cream of tartar, three cups of flour. Separate this mixture and color half with strawberry coloring. Flavor this with vanilla, and the white with lemon. Put in the white, then the pink. Bake slowly.

JELLY ROLL—Mrs. C.

Three eggs beaten very light, three parts of a cup of white sugar, one cup of flour, two heaping teaspoons of baking powder sifted with the flour. Beat the mixture well. Cook in a quick oven. Roll while hot, in a towel.

JERSEY LILY CAKE—A. M. M.

One cup sugar, one-half cup butter, one-half cup sweet milk, two eggs, two cups flour, one cup walnuts or almonds cut fine, one cup raisins cut fine, two teaspoons baking powder and flour.

JELLY ROLL—Alberta.

Three eggs and one cup sugar well beaten together, two tablespoonfuls of water, one cup of flour and one teaspoonful of baking powder sifted three times. Bake in long oven pan well greased. Turn out on towel sprinkled with sugar; spread with jelly and roll up while hot. Leave wrapped in towel until cold.

LOVE CAKE—S. H. E.

Light part: Whites of three eggs, one cup white sugar, one-half cup of melted butter, one-half cup of sweet milk, two cups of flour, two and one-half teaspoonfuls of baking powder.

Dark part: Yolks of three eggs, one cup brown sugar, one-half cup of melted butter, one-half cup of sweet milk, two cups of flour, one tablespoonful of molasses, one cup of raisins or other fruit, one teaspoonful of baking powder. This will make two light and two dark layers. Put dark on bottom and light on top.

JERSEY LILY CAKE—M. C. (Carholme).

Whites of four eggs beaten stiff, three-quarters cup sugar, one-half cup butter, two-thirds cup sweet milk, two teaspoons baking powder, one and one-half cups flour, and one cup seeded raisins or currants.

LITTLE CAKES—C. H. P. (Toronto).

Sift one cup of flour and one dessertspoonful of baking powder; cream together one small cup of sugar and a piece of butter size of a large egg; add currants or peel according to taste, one egg, and sufficient milk or water to make a thick batter. This quantity makes six cakes in little gem pans. Bake about twenty minutes or half an hour.

LOAF CAKE—Mrs. C. McK (Lucknow).

One cup sugar, one-half cup butter, one egg, one cup sweet milk, one pint flour, one cup raisins, one-half teaspoon soda, one teaspoon cream of tartar and one teaspoon vanilla or lemon essence.

MOCHA CAKE—Dot D. (Cookstown).

Six eggs, two cups fruit sugar, one-half cup lukewarm water, two cups flour, one heaping teaspoon baking powder, cream yolks of eggs and sugar together, then add water, then the flour and baking powder. Beat whites of eggs to a stiff froth, then simply fold through your other mixture with your cream whipper and put in a pan very quickly and bake in a moderate oven. Half the recipe makes a good sized cake.

Icing for Cake: One-half cup butter (creamed), add all the icing sugar it will take in so that it will spread like butter; one tablespoon cream, one tablespoon vanilla; blanch one-half pound of almonds and brown in the oven, then roll with rolling pin until well broken up. When the cake is cool cut in squares and cover with the icing, and dip in the broken almonds.

NUT CAKE (TRIED AND PROVED MANY A TIME)—(Quebec).

One cup of sugar, one-half cup of butter, one-half cup of sweet milk, two eggs, two cups of flour, two teaspoons of baking powder, one cup of nutmeats, chopped, and then sprinkled with flour. Cream butter, sugar and yolks; add the milk, then the flour in which the baking powder has been sifted; then the nutmeats, and, lastly, the well whipped whites. Bake in layers or in one square cake dish. Ice with caramel icing and nutmeats.

NUT LOAF—Hamilton (Campbellford).

One cup butter, two cups sugar, three eggs, two cups sweet milk, one-half teaspoon cinnamon, one-half cup currants, one cup nuts, three and one-half cups flour, two teaspoons baking powder and a little salt.

Icing: One-half cup maple syrup, one cup sugar, one-half cup water, butter size walnut; boil twenty minutes, then add some nuts.

MISSIONARY CAKE—B. R. S. (Durham).

One cup white sugar, one-half cup butter, one-half cup sour cream, one cup jam, three-quarters teaspoonful baking soda; also nutmeg and one teaspoonful cinnamon, three eggs and two cups flour.

NUT CREAM CAKE—(Bradford).

Shell ten cents worth of walnuts or almonds, and leave out sixteen nice walnuts to decorate top. Cake: One cup sugar and two tablespoons butter (creamed), one egg, two-thirds cup sweet milk, one and one-half cups flour and three teaspoons baking powder; bake in two layers and put together with the following nut jelly: Yolk of one egg, one-quarter cup white sugar, one-half cup sweet cream. Cook slowly until it thickens, stirring all the time, add about a cup of nuts chopped fine, and let it cool before putting cake together.

OATMEAL CAKE—J. M. E. (Omemee).

Two eggs, one cup white sugar, one cup shortening (butter and lard), one cup flour, three cups oatmeal (rolled oats), one cup sour milk, and one teaspoon soda.

OATMEAL CAKE—Alice (Mildmay).

One and one-half cups oatmeal, one and one-half cups of flour, one and one-half cups sour milk, one cup shortening, one cup brown sugar, one teaspoonful soda, one pound dates, one ounce walnuts (shelled).

OATMEAL CAKE—C. J.

One cup of sugar, half cup butter, two eggs, one cup of buttermilk, one cup raisins, one teaspoon of soda, one teaspoon of cinnamon, one cup flour, two cups rolled oats.

RASPBERRY CAKE—M. L. (Plattsburg).

One cup sugar, one-half cup butter, two eggs, one cup raspberries, one teaspoon soda dissolved in berries, one-quarter nutmeg, one teaspoon cinnamon, one tablespoon milk, one cup flour.

RIBBON CAKE—Gertrude (Ripley).

Four eggs, four cups flour, one cup sugar, one cup butter, one cup sour milk, one teaspoon cream of tartar, one-half teaspoon soda. To one-third of this, add currants and spice. Bake in three layers.

SOUR MILK CAKE—Mrs. J. McN. (Blackfolds, Alta.).

One cup sour milk, one cup sugar, one-half cup butter, two cups flour, one egg, one teaspoon soda (level), one-half cup raisins chopped, and spices to taste. Bake in loaf.

ROLLED OATS AND FIG CAKE—Mrs. H. M. C. (Beaverton).

One cup of sugar, one cup sour milk or buttermilk, one cup figs chopped fine, two eggs well beaten, one teaspoon soda, one teaspoonful, each, of nutmeg, cinnamon, and allspice; one-half cup butter (melted), two cups rolled oats and one cup flour.

SEED CAKE—Lorna.

One cup sugar, one-quarter pound butter, or dripping and butter mixed, one-half cup milk, two eggs, two cups flour, one teaspoon baking powder and caraway seeds to taste.

STRAWBERRY SHORTCAKE—Aida (Toronto).

One (good) teaspoon butter, three tablespoons granulated sugar, one egg, one tablespoon sour cream. Stir these well, then add six tablespoons sweet milk, one cup flour and one teaspoon baking powder. Bake in a jelly cake tin. When cake is cool split and spread with chopped and sweetened berries. To be eaten with cream. This is also very nice with chopped and sweetened oranges or canned peaches when the berries are out of season.

SPONGE CAKE—Clarice (Jasper).

Four eggs, beat yolks and whites separately, add one cup sugar, rind and juice of one-half lemon, and one cup flour. Beat yolks, stir sugar, lemon and whites of eggs together, and then fold in the flour. Bake in mild oven forty minutes or one hour, according to heat of oven.

Frosting for cake: (Caramel), two flat cups brown sugar, one-half cup milk, butter size walnut. Cook until it hairs, then beat in a well beaten yolk of an egg. This never hardens.

SCOTCH SHORT CAKE—Dot D. (Cookstown).

One cup butter, one-half cup fruit sugar, flour enough worked into it to roll or press in a pan. Score, before it is cooked, into squares.

SPANISH BUN—Blonde.

Cream half-cup butter and a cup of brown sugar together; beat well two eggs and add one teaspoon of cinnamon and one teaspoon of allspice; sift one and a half cups of flour into which has been stirred one and a half teaspoonful of baking powder; add to butter, sugar, eggs, etc., one cup of sweet milk, and then the flour. Bake in a long pan.

Icing: Beat white of one egg; add one teaspoon of cinnamon and one-half cup of brown sugar. Spread on cake and set in oven for two or three minutes.

SHORTBREAD—(Exeter).

Four cups flour, two cups butter, one cup sugar. Rub all well together; add more flour if needed. Pat out with hands; cut in squares and bake in a slow oven.

RICE CAKE—(Exeter).

Four eggs, one cup sugar, one cup rice flour, one teaspoon essence of lemon. Beat all together for half hour and bake in deep pan.

SPONGE CAKE—Mrs. F. (Wyebridge).

Two eggs, one cup sugar, one teaspoon soda, one-half cup shortening, one-half cup sour milk, two cups of flour and teaspoon of allspice.

SPICE CAKE (VERY GOOD).

One-quarter cup lard, salt, one cup brown sugar, one cup sour milk, one teaspoon soda, one and three-quarters cups flour (small), one cup chopped raisins, two teaspoons cinnamon, one teaspoon cloves, one teaspoon nutmeg. Bake forty-five minutes in slow oven. May be frosted.

STRAWBERRY CAKE—Primrose (Wilfrid).

Two eggs, one tablespoonful butter, two tablespoonfuls sour cream, one teaspoonful soda, one cup sugar, one and one-half cups flour, one cup preserved strawberries.

Icing: Mix the pulverized sugar with the strawberry juice and spread on cake.

SILVER CAKE—J. L. (Royal Oak).

One-half cup butter, one cup sugar, one-half cup sweet milk, whites of three eggs, two teaspoons baking powder, flour, and one teaspoon extract of almonds.

TUTTI-FRUTTI CAKE—M. R. N. (McKellar).

Cream together one cupful, each, of sugar and butter; add, with a cupful of milk, two and one-half cups of flour, sifted with two heaping teaspoons of baking powder. Add one pound raisins, figs, almonds, and dates, and one-quarter pound citron, followed by four eggs. Blanch the almonds and shred them in fine pieces. Bake in a slow oven.

ENGLISH TEA CAKE—(St. Louis, Mo.).

Two eggs, two tablespoons butter, two tablespoons sugar, two cups flour. Cream butter and sugar till very light, beat in the whipped yolks of eggs, stir for a minute and add flour and stiffened whites. Bake in jelly tins, butter and eat while hot.

WHITE CAKE—Lena Rivers.

Whites of three eggs, one cup white sugar, one-half cup butter, one-half cup sweet milk, one and one-half cups of flour, one-half cup corn starch, and two teaspoons baking powder.

WASHINGTON CAKE—Granny.

Two cups (white or brown) sugar, one-half cup butter (beat these to a cream), three eggs, one cup sweet milk, one cup raisins,



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one small teaspoon nutmeg, one small teaspoon cinnamon, one small teaspoon cloves, two teaspoons baking powder, and about two and one-half cups of flour.

WATERMELON CAKE—Aunt Hannah (Kurtzville).

White of three eggs beaten light, one cup white sugar, one cup sweet milk, one-half cup butter creamed, one cup flour, two teaspoons baking powder. Divide this in equal parts, adding to one part one-quarter teaspoon cochineal fruit flavoring and one-half cup currants. Put a layer of white in tin, then all of pink, covering with balance of white. This makes a lovely cake.

WALNUT CAKE—Bonnie Jean.

Two eggs, one cup sugar, one-half cup butter, one-half cup milk, one cup chopped walnuts, one and one-half cups flour, two teaspoons baking powder.

WALNUT ICING—Gem.

One cup icing sugar and one tablespoon butter creamed together. Add vanilla, one teaspoon milk, and chopped nuts. No cooking required.

A GOOD BOILED ICING—Mrs. N. M. C. (Beaverton).

One cup granulated sugar, one-third cup sweet milk, one-half teaspoon butter; boil five minutes, flavor with vanilla, and beat till thick enough to spread on cake.

RAISIN ICING—Winifred (Ruscombe).

Three-quarters cup of white sugar, one-half cup of raisins, white of one egg, one-third cup of water. Boil sugar and water until it forms a soft ball in water, then add chopped raisins and egg beaten together, and beat until cool enough to put on cake.

MAPLE CREAM FILLING—M. C. McK. (Lucknow).

Heat two tablespoons maple syrup, mix with one teaspoon gelatine dissolved in one tablespoon cold water; let cool; before it sets stir into one cup cream. Whip mixture till stiff. Put on the cake and dust with walnuts chopped.

LEMON FILLING—M. C. McK. (Lucknow).

One lemon, juice and rind; one egg, one cup white sugar, a small piece of butter and one teaspoon corn starch stirred in a little water. Boil up twice.

GOOD FILLING FOR CREAM PIE—Mrs. H. M. C. (Beaverton).

Two eggs, yolks only; one cup sugar, two tablespoons flour, two cups sweet milk. Have milk boiling, then add in sugar, eggs and flour; flavor to suit the taste, and small piece of butter added to boiling milk. Beat the whites to a stiff froth and sweeten and put on top of pie. Place in oven till whites are just a golden brown.

VANILLA ICING—Bonnie Jean.

Five tablespoons melted butter, add one tablespoon cream, one teaspoon vanilla, and icing sugar to thicken.

CARAMEL ICING—(Quebec).

Two-thirds cup of milk, butter the size of a walnut, two cups of sugar. Boil till thick, which will take about fifteen minutes. Flavor, stir till it thickens sufficiently to spread on cake.

FILLING FOR CAKE—T. (Uxbridge).

One-half cup sugar, two spoons of water, a little butter, one egg and juice of one lemon. Boil all together until thick.

LEMON FILLING FOR CAKE—Dunroon Girl.

Juice and rind of one lemon, one cup sugar, one cup boiling water, one dessertspoon corn starch, yolk of one egg. Mix till stiff.

FILLING—E. E. A. (Unionville).

One cup brown sugar, one cup water, one pound of dates. Cook until soft.

FILLING—K. S. (Colinville).

Two cups brown sugar, one-half cup sweet milk, butter size of an egg. Boil until you think done, then flavor with vanilla; let cool, then beat until thick, and spread on cake.

COOKIES AND MACAROONS

PLAIN COOKIES (VERY GOOD)—A. T. D. (Dunnville).

Five cups flour, one cup currants, one cup beef dripping, one and one-half cups sugar, one-half nutmeg, pinch salt, one teaspoon baking powder, one scant teaspoon soda. Mix all dry ingredients together and moisten with sour milk. Roll thin and bake.

COOKIES—Sheila.

Two cups flour, two heaping teaspoonfuls baking powder, two-thirds cup butter, one cup brown sugar, two eggs. Beat yolks and whites separately; add the yolks and, lastly, the stiffly-beaten whites. Mix in the order given. This will make about three dozen.

OLD-FASHIONED COOKIES—K. S. (Colinville).

One cup lard or butter, one cup brown sugar, one-half cup buttermilk or sour milk, one-half teaspoon salt, one teaspoon soda, and just flour enough to roll without sticking.

CHEESE CAKES—R. B. C. (Victoria Mines).

One large cup of currants, one egg, one-half cup of butter, one small cup of brown sugar, pinch of nutmeg if desired. Beat all well together; line tart tins with pastry; fill with mixture and bake.

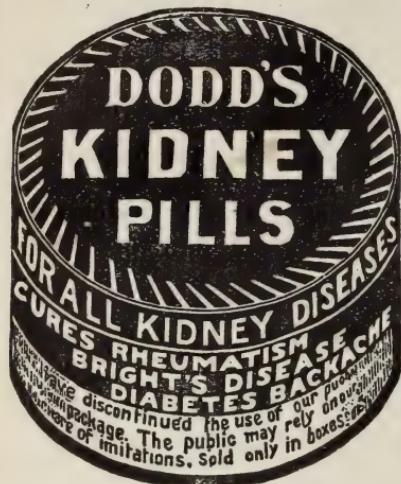
CHEESE FINGERS—E. N. (Soo).

Roll out a sheet of puff paste very thin, brush lightly over with ice water, cut into strips about five inches long and one-half inch wide; sprinkle with grated cheese; put one strip over the other; lay on a greased tin sheet, and bake in a quick oven for about fifteen minutes.

COCOANUT COOKIES—Mary Jane (Monkton).

One cup of butter, one and one-half cups of granulated sugar, two eggs, two tablespoons of sweet milk, one and one-half cups of cocoanut, one level teaspoon soda, two level teaspoons cream of tartar, flavor with vanilla, three cups of flour. Shape a little with hands. Do not roll, but press out with hand. These are delicious, and if once made will certainly be made again.

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COCOANUT KISSES—(Petrolea).

Whites of three eggs well beaten; put in a double boiler with one cup of granulated sugar; let boil till it sticks to the edge; take off stove, beat in one teaspoonful of vanilla, and one tablespoonful of corn starch, two cups of cocoanut or more till it is stiff; bake in buttered pans.

COCOANUT MACAROONS—(Copper Cliff).

Whip the white of three eggs very stiff; mix in one cup of granulated sugar, and put in double boiler for twenty or twenty-five minutes, until it sticks well to sides of dish. Mix one large tablespoon of corn starch with two cups cocoanut. Flavor with either vanilla or almond, then mix with whites. Take up small bits and roll. Place on buttered paper and bake slowly till well browned.

CREAM COOKIES—Mrs. H. M. C. (Beaverton).

One and one-half cupfuls of thick sour cream, one and one-half cupfuls of sugar, one egg, one teaspoonful each, of salt, saleratus and caraway seeds. Roll quite thick; enough for forty to fifty cookies.

CHRISTMAS COOKIES—Northern Housewife.

One-half pint melted lard, one pint molasses, one-half pound brown sugar, one-quarter pound chopped almonds, two ounces, each, orange and citron peel (chopped), one teaspoon, each, ginger, cloves and cinnamon, one-half pint sour milk, one teaspoon soda, salt, about three pints flour. Mix in afternoon; put in cold place over night. Roll dough thin and cut in small round cakes. These are easily made and are particularly nice.

CURRENT COOKIES—Lizette (Kincardine).

One cup cream, one-half cup butter, one cup sugar, one egg, a little nutmeg, one-half cup currants, one teaspoon soda and one-half teaspoon cream of tartar.

DATE COOKIES—Mary Jane (Monkton).

Two and one-half cups graham flour, two and one-half cups white flour, two cups brown sugar, one cup of butter or lard, one-half cup of sour milk, one teaspoonful soda, a little cinnamon, one pound of dates boiled and put between cakes.

DROP CAKES—E. N. (Soo).

Beat one cup of butter and one and one-half cups of sugar to a cream; add three well beaten eggs and a cup of milk; sift one and one-half teaspoons of baking powder in three cups of flour; beat smooth and flavor. Drop with a tablespoon three inches apart on a well-buttered baking pan; sprinkle with currants, and bake in a good, hot oven for ten minutes, or until done.

FRUIT COOKIES—B. R. S. (Durham).

Cream one-half cup of white sugar and butter size of an egg, mix with one egg well beaten. Add three tablespoonfuls cream and one cup of flour in which one teaspoonful of baking powder has been stirred. Add one cup seeded raisins and a few chopped walnuts. Drop one inch apart in small teaspoonfuls on buttered pan, and bake slowly.

FRUIT COOKIES—K. S.

One cup butter, one cup brown sugar, one-half cup syrup, one cup currants, one-half cup raisins, one-half teaspoon salt, three eggs, one teaspoon soda dissolved in syrup, one teaspoon each of cinnamon, cloves, allspice and nutmeg, and flour to roll without sticking. Cut with a pint sealer ring.

FRUIT JUMBLES—M. A. C. (Toronto).

Two eggs, one cup butter, one cup sugar, one-quarter cup milk, one-half cup currants, two and one-half cups flour, one-half nutmeg, one heaping teaspoon soda. Drop from spoon on greased tins and bake in quick oven.

DROP NUT COOKIES—Mrs. G. W. R. (Chesley).

One cup brown sugar, one-half cup butter, one cup chopped raisins or dates, one cup chopped walnuts, one and one-quarter cups flour, two eggs, one-half teaspoon soda in a quarter of a cup of warm water. Flavor with cinnamon, nutmeg and cloves.

GINGER COOKIES—Mrs. G. W. R. (Chesley).

One cup sugar, one cup sorghum, one and one-half teaspoons cream of tartar, two teaspoons soda, two eggs, ginger to taste. Raise for two hours. Flour enough to make very stiff.

GINGER COOKIES—Islander.

One cup butter, one cup brown sugar, two cups blackstrap, one tablespoon ginger, one teaspoon soda. Boil this mixture. When cool add sifted flour to form dough. Roll out very thin. Bake in a quick oven. Do not add more flour than is necessary to roll the dough out nicely.

GINGER SNAPS WITHOUT SHORTENING—Mrs. W. S. (Durham).

One cup brown sugar, two eggs well beaten, one teaspoon soda, a little salt and ginger or lemon, flour to make a batter; let stand over night, mix stiff. In morning roll out and bake in moderate oven.—Despeptics can eat these.

GRAHAM COOKIES—K. S. (Colinville).

One cup brown sugar, one cup lard or butter, one-half cup buttermilk or sour milk, one teaspoon soda, one-half teaspoon salt, and graham flour to roll out. Flour the board with white flour.

GRAHAM DATE COOKIES—Ruth (Blackstock).

Two and one-half cups graham flour, two and one-half cups white flour, two cups brown sugar, one cup butter, one-half cup sour milk, one teaspoon soda, one teaspoon cinnamon and two eggs.

HUGS—Kitty (Strathavon).

One cup of sugar, one cup of molasses and three eggs. Beat the mixture together until light. Line tart tins with good pie paste, fill with the mixture, and bake in a quick oven. These are delicious.

HURRY DROP CAKES—Northwestern Born.

Three-quarters cup granulated sugar, one-half cup butter; beat to a cream, add one egg (unbeaten), and beat all thoroughly. Stir one-half cup (scant) milk; add one-half cup chopped nuts (any kind); mix thoroughly two teaspoons baking powder, and a cup of flour, and mix into the batter. Beat light, and then add enough flour to make quite stiff. Drop from a spoon into oiled pans, and bake in a fairly quick oven. This quantity makes about one and one-half dozen cakes. To vary them add currants, raisins, cocoanut, or anything you fancy instead of nuts.

KISSES—K. S. (Colinville).

Whites of three eggs, beat very stiff; one large cup granulated sugar, one-half cup chopped almonds, or one cup cocoanut. Place buttered paper in bottom of tins, and drop in small teaspoons. Bake in a moderate oven; do not move while baking.

LEMON BISCUIT—Helper (Smith's Falls).

Two eggs, two and one-half cups white sugar, two cups sweet milk, one cup lard, five cents worth baker's ammonia, five cents worth oil of lemon. Drop oil of lemon on sugar, dissolve only half ammonia in a little water on stove, mix with milk to cool it, half of the ammonia is enough at one time. Enough flour to roll, and cut into squares. Bake in large pan.

MACAROONS—Jessica.

One cup sugar, one-half cup cocoanut, one and one-half cups rolled oats, two eggs well beaten, pinch of salt, flavor with vanilla. Drop from teaspoon on buttered tins and bake ten minutes in a hot oven.

MACAROONS—Constance (Walkerton).

The whites of three eggs, one cup granulated sugar, one tablespoon corn starch, three small cups cocoanut, one tablespoon essence bitter almonds. Beat eggs to a stiff froth, put on in a double boiler, add sugar gradually and let steam fifteen minutes; take off and add other ingredients and drop in small cakes in bake pan; bake in a moderate oven.

MOLASSES COOKIES—Mrs. W. S. (Durham).

One pint New Orleans molasses, one cup sour cream, two cups shortening, one and one-half tablespoons soda and two eggs.

NUT MACAROONS OR WAFERS—Mrs. J. H. W. (Port Elgin).

Two tablespoons of butter beaten until creamy, then add gradually one-fourth of a cup of granulated sugar and one egg well beaten. Mix and sift one teaspoon of baking powder, one-fourth teaspoon of salt and half a cup of pastry flour. Add to first mixture, then add two teaspoons of milk, half a cup of finely chopped peanuts, and half a teaspoon of lemon juice. Drop from a teaspoon on an unbuttered tin one inch apart. Put half a peanut on top of each. Bake fifteen minutes in a slow oven.

NUT WAFERS—Jessica.

Cream together one-quarter cup butter, one-quarter cup sugar, add one egg well beaten, one-quarter cup flour, one cup finely chopped nut meat; drop small spoonfuls on buttered tins and bake in a moderate oven.

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OATMEAL MACAROONS—M. L. (Plattsburg).

Two and one-half cups rolled oats, one cup sugar, two eggs beaten separately, one tablespoon melted butter, two teaspoons baking powder, one saltspoon salt, and one teaspoon vanilla; drop on buttered tins with teaspoon.

OATCAKES WITH DATES—A. M. C. (Toronto).

Two cups fine oatmeal, one cup flour, one and one-half cups brown sugar, one cup butter, one-half cup sour milk, one teaspoon soda, one teaspoon salt, and two pounds dates; mix, and roll thin, cut in strips, place dates between strips and cut in squares. Bake in hot oven.

OATMEAL FIG CAKES—Thornecourts (Oakville).

Three cups oatmeal, two cups flour, one cup sugar, one teaspoon salt, one-half cup butter or dripping, one teaspoon baking soda dissolved in one-half cup water, one tablespoon molasses, mix all together. After mixing roll very thin; have ready one pound figs cooked very dry and tender. Cut the cakes any size you prefer, and on each cake place a fig; then put another cake over, pressing edges down firmly. Dates or jelly also make a nice filling.

OXFORD COOKIES—Jennie (Campbellford).

One scant cup butter, one heaping cup brown sugar, two eggs, one-half teaspoon cream of tartar, one-half teaspoon soda dissolved in two tablespoons milk; mix very soft with enough flour to roll.

PLUM SNAPS—Mrs. W. S. (Durham).

One and one-half cups sugar, one cup of butter, worked to a cream, add three eggs, one-half cup molasses, one teaspoon soda dissolved in same amount of cold water, one cup raisins and one of currants; spice well. These will keep a long time.

PEANUT WAFERS—Owen Sound.

Chop fine one pint shelled peanuts (roasted); cream one cup of sugar with two tablespoons of butter, add three eggs well beaten, two tablespoons sweet milk, and a little salt; mix in the peanuts and add flour enough to make a soft dough; roll very thin, cut in oblong strips and bake in moderate oven.

ROCK COOKIES—A Helper (Smith's Falls).

One cup butter, one and one-half cups sugar, one egg, one-half teaspoon soda, one of cream of tartar, two tablespoons sweet milk, two handfuls currants, four small cups flour; roll out and pick into squares with fork, to make a rough edge.

ROCKS—Islander.

Three eggs, one and one-half cups brown sugar, one cup butter, one cup raisins, one and one-half cups whole walnut meats, three cups flour, one teaspoon cinnamon, and one teaspoon soda. Drop in small teaspoonfuls on buttered tins.

RUSKS—(South River).

Two eggs, one-half cup butter, one cup sweet milk, one-quarter cup sugar, one teaspoon soda, two teaspoons cream of tartar, and two and one-half cups sifted flour.

SPICELETS—E. A. M. (Belwood).

Two cups of brown sugar, two-thirds cup molasses, two-thirds cup dripping, two-thirds cup buttermilk, two eggs, one teaspoon each of cloves, cinnamon, and allspice, one cup chopped raisins and one level teaspoon soda dissolved in water, add flour to make drop batter; bake in shallow pan; when cool cut into rings, ice with chocolate, and garnish with blanched almonds.

WALNUT WAFERS—Islander.

Beat two eggs light, add gradually one-half pound brown sugar, one-half pound walnuts (broken), three even tablespoons flour, one-quarter teaspoon baking powder, one one-third teaspoon salt. Drop on buttered tins; bake in quick oven.

WINE DROPS—A. J.

Two cups sugar, one cup butter, one cup molasses, one cup water, two tablespoons soda dissolved in water, two eggs, one tablespoon ginger and spice to suit the taste; sift some flour and measure seven cups carefully, using same cup as in measuring the rest; sift granulated sugar on the top of the dough after dropping from spoon on buttered pans.

BANBURY TARTS—Martha's Girl (Durich).

One egg, one cup of granulated sugar, one cup of currants, one lemon grated, rind and juice; line patty pans with good paste, and put in above mixture; will fill about fifteen.

BANBURY TARTS—Mrs. J. M. (Saurin).

One cup brown sugar, one cup currants, one-half cup butter, two eggs, and nutmeg to taste. Mix all together, and cook in tart shells. These are delicious.

BUTTER TARTS—Clarice (Plattsburg).

One cup flour, two cups granulated sugar, stir well; then put a teaspoonful in your lined tart patty, add to each one small teaspoon of water, flavored if wished for; then drop in a piece of butter size of a hickory nut; bake in a quick oven.

SUGAR TARTS—Clarice (Plattsburg).

Wash one cup currants, add one-half cup sugar and beat together; then add one egg; beat again; cook till quite thick and clear-looking, take from stove and add a generous piece of butter. Beat up well, and drop in filled patties. This will make twenty tarts. Do not fill more than half full or they will run over.

CURRENT TARTS—Minnie (Oakwood).

Two eggs, one cup currants, one cup sugar, one teaspoon vanilla, and butter the size of a walnut. Stir this all together, and bake in the tart shells.

ORANGE TARTS—(Webbwood).

Beat one tablespoon of butter and one cup sugar to a cream, add yolks of three eggs, a little grated rind and the juice of an orange, and two tablespoons of lemon juice. When your paste is half baked put a teaspoon of a mixture of currants and chopped walnuts in the bottom of each tart, and then add some of the orange mixture and bake. Cover with a thick meringue of the whites of the eggs and one-third cup sugar; flavor and brown in oven.

COMPOSITION TARTS—(Webbwood).

A nice filling for tarts is made from the following: Three cups common honey syrup or golden syrup, one tablespoon butter, three well-beaten eggs, flavor with nutmeg; stir well and put tart paste one-half full and bake in oven.

TARTS—Mrs. A. W. R. (Midland).

Two eggs, one tablespoon melted butter, one cup brown sugar, three-quarters cup currants, a little lemon peel and nuts chopped fine, and one tablespoon of flour; mix all together; drop a small tablespoonful into tart paste, and bake in oven until light brown.

• FRIED CAKES •

TAFFY TARTS—Busybody (Bloomfield).

The following will fill one dozen: One egg, one large cup brown sugar, a small piece of butter, pinch of salt and vanilla flavoring.

CURLY FRIED CAKES (Excellent)—Mrs. J. C. (Ripley).

One cup buttermilk, or sour milk, piece of butter size of an egg (no bigger), one cup sugar, one egg, one teaspoon soda, mix into a soft dough, roll, and cut into strips, roll between the hands, cut the length you want and twist a lot at a time before beginning to fry; have lard hot.

CORN FRITTERS—Lonely (Toronto).

One pint grated corn, one-half teacup milk, one-half teacup flour, one small teaspoon baking powder, one tablespoon melted butter, two eggs, one teaspoon salt and a little pepper. Fry in hot lard.

CRULLERS—(Hastings).

Break four eggs into a large bowl, add two coffee cups of brown sugar, one cup of sweet milk. Stir this well, and add six tablespoons of lard and a few drops of lemon extract. To a cup of flour add two teaspoons of cream of tartar and one teaspoon of soda; sift this into the bowl, then add enough flour to make a stiff dough, roll out and cut in rings. Fry in hot lard, sprinkle with cinnamon and powdered sugar. (Tried and true.)

DELICIOUS DOUGHNUTS—Mrs. J. A. W. (Toronto).

Three-quarters cup sugar, one egg, one-half teaspoon salt, nutmeg, one-half tablespoon of butter, creamed together; then add one cup of sweet milk. Sift one teaspoon of saleratus and two of cream tartar with flour, and add enough to handle without sticking. Roll out and fry in good hot lard. These are delicious.

DOUGHNUTS—W. S. (Durham).

One cup of sugar, one cup sour milk, butter size of an egg, one teaspoon soda, spice or currants to suit the taste and flour to roll. Fry in boiling lard or half lard and half beef dripping, or suet melted.

DOUGHNUTS—Alice (Midway).

One cup sugar, one cup sweet milk, two eggs, two and one-half teaspoons baking powder, butter the size of an egg, salt, and flour to make as soft as can be rolled.

DOUGHNUTS—Clarice (Plattsburg).

Baking ammonia, half of five cents worth, one pint milk (sweet), put ammonia in the milk in a large bowl, and set on the back of stove till dissolved. Have a quart or more of flour in mixing pan, with two cups sugar, three tablespoons lard, two eggs, and a little nutmeg mixed well together. When milk and ammonia are ready, mix to a dough that you can handle nicely, cut into rings. (I use a jar tin, pint one, and a tiny can to cut out centre.) Fry in hot lard. I have never failed to have nice light doughnuts.

GRAHAM PANCAKES—E. N. (Soo).

One cup of graham flour, one-half cup of white flour, one teaspoon baking powder, one egg, a pinch of salt, a tablespoonful of sugar (flavor if desired). Mix flour, baking powder, salt; sugar, add eggs and enough milk to make a smooth batter; very nice fried in butter with maple syrup or lemon sauce.

FRIED CAKES—Mrs. A. T. S.

One coffee cup of not too thick sour cream, one teaspoon butter, two eggs, a little nutmeg and salt, one teacup sugar, one small teaspoon of soda dissolved; mix soft.

FRIED CAKES—Charlotte Eva (Toronto Junction).

One cup brown sugar, one tablespoon butter, one cup sour milk, two eggs, a little nutmeg, one teaspoon baking soda, two teaspoons cream of tartar, one small teaspoon baking powder, flour enough to roll out. Fry in boiling lard. This will make about three dozen.

FRITTERS—E. A. M. (Belwood).

Three eggs, two cups sweet milk, two teaspoons cream of tartar, one teaspoon soda, one tablespoon butter, two and one-half cups flour. Slice one banana and stir in. Fry by dropping in deep fat. Serve hot with maple syrup.

FRIED CAKES OR DOUGHNUTS—Martha's Girl.

One cup of light sugar, two eggs, one and one-half cups of sour milk, one cup of sour cream, one teaspoon soda, a pinch of salt; roll and cut out and let rise two or three hours. Pull before frying in hot fat.

PANCAKES—Coralie.

Four heaping tablespoons flour, one egg, two tablespoons sugar, two heaping tablespoons butter, one heaping teaspoon baking powder, one-half cup cream, or a little more. Fry on a hot griddle till a golden brown, serve immediately with maple syrup. This quantity is enough for two people.

PANCAKES—Beth (Roslin).

One cup sugar, one cup milk, one egg, one teaspoon cream of tartar, one-half teaspoon soda, a little salt and nutmeg, and enough flour to make a thin batter.

PEACH FRITTERS—Rosebud.

Sift together one level cup of flour and two teaspoons of baking powder; one-quarter teaspoon of salt; then pour over one well beaten egg, and one-third cup milk; add three tablespoons of sugar and four peaches chopped fine. Drop big spoonfuls in hot fat, drain them and sprinkle with white sugar. Serve hot.

RASPBERRY FRITTERS—A. N. R. (Dixie).

Cut thin bread and spread with butter, take raspberry jam and make sandwiches of it. Have pot of lard on the stove; as soon as it boils pick the tiny sandwiches up with a fork and plunge into a thin pancake batter, and then drop into the boiling lard; this puffs out and makes a delicious dessert if served hot.

WAFFLES—(St. Louis, Mo.).

Two cups milk, two eggs, three cups flour, teaspoon salt, one teaspoon cream of tartar, one-half teaspoon soda, and one tablespoon of butter. Sift the cream of tartar with the salt into the flour; dissolve the soda in a little hot water; beat the eggs well, add the flour, then the butter. If the batter is very stiff, add a little more milk. (Very good.)

WAFFLES—(St. Louis, Mo.).

One cup flour, one-half teaspoon baking powder, one-quarter teaspoon salt, two eggs, one-half cup milk, and one tablespoon of melted butter; mix flour, salt and baking powder; beat yolks of eggs, add milk, then mix in the flour and butter, and lastly the beaten whites of the eggs. (Excellent.)

PUDDINGS

AMBER PUDDING—Polly Hopkins (Toronto).

One-half pound bread crumbs, one-half pound suet, one-half pound sugar, four eggs, the rind and juice of one lemon, a little citron peel, a small jar of marmalade, boil or steam four hours in mould or bowl.

APPLE CAKE OR PUDDING—Vilda (Orono).

Cream together one cup of brown sugar, two tablespoons of butter, three-quarters cup of sweet milk, one well-beaten egg, pinch of salt, and one teaspoon soda, with two teaspoons cream of tartar sifted with two and one-half cups of flour, spread in a shallow pan, and press in four tart apples pared and sliced thin, sprinkle with cinnamon and white sugar and bake. To be eaten hot with cream and sugar for pudding, or cold for cake.

BANANA PUDDING—Mrs. U.

Three bananas cut in thin slices, one quart of milk, one cup of sugar, three tablespoons of corn starch (wet with a little cold milk), yolks of three eggs. Heat the milk. When nearly boiling add the corn starch, sugar and thoroughly beaten eggs. Boil until thick as custard and when cold pour it over the sliced bananas which have been placed in a glass dish. Make a meringue of the whites of three eggs, and one small teacup of sugar. Spread this on the pudding.

BATTER PUDDING—J. M. W. (Goderich).

Four cups flour, one cup chopped raisins, one cup milk, one cup chopped suet, one cup molasses, one teaspoon soda. Steam three hours and eat with sauce.

A NICE SAUCE.

Cream together two tablespoons of butter, four tablespoons of sugar and one tablespoon of flour. Add one-half pint boiling water. Put on stove and stir till thick. Flavor to taste.

BOILED APPLE PUFFETS—Lonely (Toronto).

Three eggs, one pint milk, a little salt, sufficient flour to thicken a waffle batter, and one and one-half teaspoons of baking powder. Fill teacups alternately with a layer of batter and then of apples chopped fine. Steam one hour. Serve hot with flavored cream and sugar. You can substitute any fresh fruit or jams your taste prefers. Makes eight cups.

DELICIOUS BREAD PUDDING—M. A. J. (Queensboro).

One cup bread crumbs, two cups scalded milk, one-half cup sugar, two eggs well beaten, one and one-quarter teaspoons salt, one-half teaspoon vanilla, one square Baker's chocolate. Soak bread in one cup milk, melt chocolate, add all the other ingredients, beat well, and bake in moderate oven. Serve with whipped cream or hard sauce.

BREAD PUDDING—Polly.

Scald one and one-half pints milk and stir into it the yolks of three eggs well beaten and flavored, a pinch of salt, and one-half cup sugar. Pour over a layer of bread crumbs in pudding dish. Bake in oven for one-half hour. Make a meringue of the whites of eggs, put on top and brown.

CARROT PUDDING—Country Girl.

One cup grated carrot, one cup grated potatoes, one cup sugar, one cup raisins, one cup currants, one cup suet, one and one-half cups flour, two teaspoons baking powder. Flavor to taste, and boil or steam three hours.

CARROT PUDDING—Code (Delhi).

One cup grated raw carrots, one cup grated raw potatoes, one cup raisins, one cup currants, one cup suet, one cup sugar, one and one-half cups flour, one teaspoon each of cinnamon, cloves and soda, a little lemon peel. Stir all together and steam for three hours. Sauce: One tablespoon of corn starch, one tablespoon of butter, one pint of boiling water, one egg, one-half cup of sugar. Put corn starch, egg and sugar in a bowl and mix them well. Pour over them the boiling water and stir over the fire until thick. Add any flavoring.

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CARROT PUDDING—Sunlight Sue.

One and one-half cups of flour, one cup of suet, one cup of brown sugar, one cup of currants, one cup of raisins, one cup of grated carrots, one cup of potatoes, a little salt, one teaspoon of soda, spices and lemon peel to taste. Sauce: Make a thin syrup of one cup brown sugar and a little water. Then add one-half nutmeg, one-quarter cup of butter, a tablespoon of syrup and enough flour to thicken. Steam the pudding at least two hours.

COTTAGE PUDDING—Country Girl.

One cup sugar, one-fourth cup of butter and one egg, well beaten together. Add one cup of milk and two teaspoons baking powder well sifted in two cups flour. Bake in shallow pan twenty minutes. Serve with sauce.

CHRISTMAS PUDDING—A. A. S.

One pound bread crumbs, one pound suet, one pound sugar, one-quarter pound citron peel, eight eggs, one teaspoon cloves, one teaspoon cinnamon, one and one-quarter pounds raisins, three-quarters pound currants, one-quarter pound blanched almonds, one-half nutmeg, one-half cup brandy, two tablespoons molasses. Mix ingredients thoroughly, adding eggs well beaten, and brandy last. Pour in buttered moulds, and steam five or six hours. To warm over, steam again for an hour or so. Pudding sauce: Three-quarters cup brown sugar, pinch salt, one-half teaspoon cinnamon, three-quarters teaspoon nutmeg, two tablespoons flour, four tablespoons butter. Mix all together and add two cups boiling water. If desired, one tablespoon brandy may be added when ready to serve.

ENGLISH CHRISTMAS PUDDING—Mrs. W. (Toronto).

Sixteen ounces bread crumbs, twelve ounces sugar, twenty-four ounces raisins, eighteen ounces currants, sixteen ounces suet, six ounces candied peel, twenty-four ounces flour, nine eggs, one teaspoon salt, spices to taste, and one teaspoon baking powder.

CHRISTMAS PUDDING—Mayflower (Toronto).

One pound of raisins stoned, one pound of currants, washed and dried, one pound of suet chopped very fine, one pound of bread crumbs, one pound of granulated sugar, one-half pound mixed peel cut fine, one nutmeg grated, six eggs, flour enough to bind. Add ingredients as named, mix thoroughly, put into one large bowl, or two smaller ones, filling them right to the top. Tie a cloth firmly over the top of the bowl, turn up and tie again, plunge into boiling water, and boil seven hours. This will keep indefinitely. Of course, it may be boiled in a cloth, but is lighter done in the bowls. Serve with sauce.

CHOCOLATE TAPIOCA—Gem (Owen Sound).

Soak one-half cup tapioca for two hours in cold water. Drain, pour on boiling water, and cook until clear, stirring often; add one cup sugar, four tablespoons grated chocolate. When well mixed add beaten whites of two eggs flavored with vanilla. Serve cool with cream. (Delicious.)

CUP PUDDINGS—Mac. B. (North Augusta).

Four tablespoons sugar, five tablespoons sweet milk, one egg and a small piece of butter, one cup of flour with one teaspoon cream of tartar and one-half teaspoon of soda, and a pinch of salt. Put a tablespoon of thick fruit (any kind) in the bottom of six cups which have been buttered. In each cup put a tablespoon of the batter and steam half an hour. Serve with a sauce made of one tablespoon each of butter, flour and sugar and one teaspoon of vanilla.

CRACKER PUDDING—G. C. S. (Stewart Bay).

Four common crackers rolled fine, one pint new milk, the yolks of two eggs, two tablespoons white sugar, one cup raisins stoned, and a little salt. Flavor with lemon, vanilla or nutmeg. Take the whites of the eggs and one cup white sugar beat to a froth, place this on top after the pudding is baked, and brown in oven.

CARAMEL PUDDING—Zara (Deseronto).

One cup brown sugar, one quart sweet milk, three tablespoons corn starch, two eggs, one-half cup walnuts, pinch of salt and a small piece of butter. First, carmelize the sugar, then add hot milk, stir until sugar is dissolved, and when boiling add the rest. Serve cold with plain or whipped cream.

CARAMEL PUDDING—Oneida.

Yolks of two eggs, one pint of milk, pinch of salt and one large tablespoon of corn starch. Mix these well and pour them over one cup of sugar which has been browned over the fire, allow the sugar to dissolve, and stir until it has reached boiling point and is of the consistency of custard. Break sponge cake in a dish and pour the caramel over it. Beat the whites with sugar, put on the top and brown in the oven. To be eaten cold.

DRY GINGER PUDDING—Ave Evol (Dovercourt).

Two cups finely chopped suet, two cups flour, small half cup brown sugar, one teaspoon baking powder, and a pinch of salt. Mix all together and press into well-greased tins or moulds, cover, and boil for two or three hours.

DAVID HARUM PUDDING—F. S. (Bedford Park).

One and one-half cups cornmeal, one-half cup flour, one teaspoon baking powder, one-half pound seeded raisins, sufficient sweet milk to mix very soft. Steam from two to three hours, and serve with maple syrup or a maple sugar sauce.

FIG PUDDING.

One cup suet cut fine, one-half pound figs cut fine, one cup bread crumbs, one cup flour, one cup sour milk, one scant cup sugar, one egg, one teaspoon sugar. Steam two hours.

GREEN CORN PUDDING—Elizabeth (Deseronto).

Grate the corn from the cobs, put one cup in a deep buttered baking dish and cover it with milk, sprinkle a little pepper and salt, add a tablespoon of butter, and set in the oven for half an hour. Then remove from the oven and stir in one well-beaten egg. Return to the oven and leave it until the custard has set; a few minutes will be sufficient. This is a most delicious accompaniment to a meat course.

GINGER PUDDING—Polly.

Butter size of egg, one-half cup molasses, one-half cup milk, one-half cup flour, one egg, one-half tablespoon ginger, one and one-half teaspoons baking powder. Steam two hours. Caramel sauce for pudding: One cup brown sugar, two cups cold water, two ounces butter, one dessertspoon flour, nutmeg. Put sugar in a pan on stove and stir constantly until it is like a brown syrup. Add water and butter; when boiling put in flour mixed with cold water. Let it boil up, squeeze one-half lemon and drop in rind until ready to serve.

GRAHAM PUDDING—Miss N. N. (The Gully).

One-quarter cup butter, one-half cup milk, one-half cup molasses, one egg, one and one-half cups graham flour, one-half teaspoon salt, one cup raisins cut in pieces. Melt butter, add molasses, milk, egg well beaten, and dry ingredients mixed and sifted. Turn into buttered mould, cover and steam for two hours and a half in large mould or thirty-five minutes in small moulds. Serve with sauce. Dates and figs cut in small pieces may be used instead of raisins. (This recipe does not make a very large pudding.) Lemon sauce; One tablespoon corn starch, one-half cup sugar, one cup boiling water, one-half lemon, rind and juice. Steep the rind of lemon twenty minutes. Mix sugar and corn starch, then add water in which rind has been steeped, and boil for two minutes. Add lemon juice just before serving.

LEMON PUDDING—Lolly (Toronto).

Here is a recipe for lemon pudding which our family all like: One egg, one cup sugar, three tablespoons corn starch, one cup boiling water, rind and juice of one lemon. Wash the lemon, grate the rind and squeeze out the juice. Separate the egg and put the white in a cool place. Beat the yolk and add lemon rind and juice to it. Mix sugar and corn starch in a saucepan, pour in the boiling water, stirring constantly, and cook over the fire. Add the yolks and lemon juice at once and pour into a pudding dish. Beat the whites of the eggs stiff and add two tablespoons sugar, then drop by a teaspoon on the top of pudding. Put into a moderate oven until the meringue is a light brown, and serve cold.

JELLY PUDDING (Good)—A. B. M.

Three-quarters package or one ounce sheet gelatine dissolved in one-half pint water for about half an hour. Then add one-half pint milk and put on the stove, stirring occasionally if gelatine is not all dissolved. When it comes to a boil add yolks of four eggs and a small cup of sugar. Stir this occasionally until the mixture curdles well; then take off the fire and stir in quickly the whites of four eggs beaten to a stiff froth. Add one glass of sherry and flavoring to taste. Put in a mould until stiff.

MAPLE CREAM PUDDING—Sadie (Chapman).

One pint milk, two tablespoons corn starch, one-half teaspoon salt, two eggs, three-quarters cup sugar (brown). Heat the milk; when it comes to a boil thicken with corn starch and eggs. Brown the sugar in frying pan, then add to the cream, beating it at the same time so as to prevent lumps; put in mould. Serve with whipped cream.

MOUNTAIN DEW PUDDING—Jean (Tillsonburg).

One pint of milk, yolks of two eggs, one-third of a cup of cocoanut, a little sugar, one-half cup rolled crackers, one teaspoon lemon or vanilla. Bake half an hour. Beat the whites with a cup of sugar, spread on top and brown. Serve with cream.

ORANGE PUDDING—Lolly (Toronto).

Here is a recipe that is delicious: Three oranges (without seeds preferable), one cup sugar. Scald one pint milk, then beat yolks of three eggs and the cup of sugar together; pour scalded milk over eggs and sugar. Cook until creamy; beat it and place it in cold water. When cold, pour over oranges which have been quartered. Then beat whites of the eggs and spread on pudding, put in the oven and brown. Let cool, and serve.

ORANGE PUDDING.

Six oranges, four eggs, two-thirds of a quart of milk, heat the milk, dissolve two tablespoons of corn starch in a little cold milk, add the yolks of the eggs, and two-thirds of a cup of sugar, pour into the boiling milk, and stir until cooked. Before making the above slice the oranges into a pudding dish and sprinkle sugar over them. Pour the cooked mixture over the oranges. Beat the whites of the eggs, add sugar and spread on top. Set in the oven to brown.

POTATO PUDDING—Mrs. B. (Bailieboro).

One cup of grated potatoes, one cup of seeded raisins, one cup of brown sugar, two tablespoons of vinegar, two tablespoons of lard, and a little butter, one teaspoon of mixed spice, one teaspoon of soda, two large tablespoons of molasses, and flour enough to make stiff. Steam an hour and a half, and serve with hard or liquid sauce. This is nice warmed over.

POTATO PUDDING—Mrs. J. W. (Marenora).

Cut a pint of cold boiled potatoes in thin slices, also one medium-sized onion; season with salt and pepper, dust with flour, and put in well-buttered baking dish; put some small bits of butter on top, pour in enough milk to just cover, sprinkle the top with bread crumbs and bake half an hour in a moderate oven.

PLUM PUDDING—Mrs. W. S. W.

One pound suet, one pound raisins, one pound currants, one pound grated bread, one pound sugar, three nutmegs, one-quarter each of lemon, orange and citron peel, ten eggs, milk to make it soft, cinnamon and cloves to taste, two teaspoons baking powder, put in a tin pail, put on the lid, put tin pail into a pot of boiling water, keep it boiling for eight hours. This recipe I have used for many years, and it is good.

OLD ENGLISH PLUM PUDDING—Mrs. D. Mc. A.

One pound stoned raisins, one pound currants, one pound chopped suet, one-quarter pound bread crumbs, one-half pound sugar, one-quarter pound lemon peel, six eggs, work well together, put in a cloth, tie firmly, allowing room to swell, and boil not less than seven hours. The water must not be allowed to stop boiling, else it will be soggy. Take a piece of new cloth, wet it, and rub flour on space large enough for pudding. This pudding will keep a year.

PLUM PUDDING—Sheila.

One heaping cup bread crumbs, two cups of flour, one cup chopped suet, one cup chopped and seeded raisins, one cup molasses, one cup sweet milk, one teaspoon each of salt, cloves, and cinnamon, one tablespoon soda. Boil two and one-half hours in a pan placed in a kettle of boiling water. Serve with lemon sauce.

RICE PUDDING.

Take one quart of milk, half a cup of rice (boiled), four tablespoons of sugar, four eggs; flavor. Put milk and sugar in saucepan and let it come to a boil; then stir in the rice, which has been mixed with the beaten yolks of the eggs; let this boil two or three minutes; beat the whites to a froth; mix with them two tablespoons of sugar; place on top the rice and set it in the oven to brown.

RAISIN PUFF.

Two eggs, one-half cup butter, one cup milk, two cups flour, three teaspoons baking powder, two tablespoons sugar, one cup raisins chopped fine. Place in bowl, steam one hour.

SARATOGA PUDDING—M. C. McK. (Lucknow).

This is a substitute for plum pudding: Roll and sift one pint stale bread crumbs, one cup flour, one teaspoon cinnamon, one-half a grated nutmeg, one cup brown sugar, one pound seedless raisins, one-quarter pound citron floured, and one-half pound raw suet chopped fine. Mix thoroughly. Dissolve one teaspoon soda in two tablespoons water. Add to it one cup New Orleans molasses, one egg well beaten, and the juice and grated rind of one lemon. Pour into dry ingredients. Work all carefully together till moist, not wet, then pack into well-greased kettle or mould, cover and boil for four hours. Lift the lid of the mould till the pudding is cold, then cover and stand aside. Reheat at serving time. (It keeps for weeks in a cold place.)

STEAM PUDDING—Fourteen-Year-Old Girl.

Three tablespoons of shortening (soft), one cup of sweet or sour milk, one small teaspoon of soda, one cup of sugar, one small teaspoon of baking powder, one-half teaspoon of cloves, one teaspoon of salt, one teaspoon of allspice, one cup of raisins or currants, two cups of flour. Steam two hours. Serve with any sauce.

STEAM PUDDING—Cora (Brampton).

One egg, one cup sugar, one cup of currants, one cup raisins or figs, one cup sour milk, a little piece of butter, one tablespoon molasses, one teaspoon baking soda sifted with enough flour to stiffen. Flavor to taste. Serve with butter sauce.

SNOW PUDDING (Without Gelatine)—A Busy Mother (Toronto).

Put about two-and one-half cups of water in a saucepan over the fire, add three-quarters cup sugar. When boiling thicken to a thick starch with corn starch dissolved in water. Have ready the white of an egg beaten to a stiff froth; remove saucepan and add egg; whip up quickly for half a minute, then pour into moulds and set to cool; turn out, and serve with juicy fruit or jelly.

SNOW PUDDING—C. H. P. (Toronto).

One-half box of gelatine dissolved in a pint bowl half full of cold water. When entirely dissolved, add enough boiling water to fill the bowl and set at the back of the stove. Add a cup of white sugar and the strained juice of two lemons. When all is dissolved and cool begin to beat in a large dish the whites of two eggs, and add, as you do the gelatine mixture, a tablespoonful at a time. Do this slowly, beating steadily until all is done. The mixture should be stiff and as white as snow.

SNOW PUDDING—Daisy (Toronto).

One-third of a box of gelatine soaked ten minutes in one cup of cold water; put on the stove and stir until dissolved, let it cool, then beat to a froth. Take the whites of two eggs beaten to a froth, one cup of sugar, and flavor with lemon. Mix all together and put in small cups, first wet in water, and set away to cool and harden. Make a soft custard of the yolks, turn over the pudding when cold.

SUET PUDDING—M. M. C. (Durham.)

One cup chopped suet, one cup raisins, one cup molasses, one cup sour milk, one cup currants, two-and one-half cups flour, one teaspoonful each of soda, cloves, allspice and cinnamon, one-half nutmeg; mix well together. Add the soda last, dissolved in a little cold water. Butter a two-quart basin and turn in the batter and steam three hours.

SYRUP PUDDING—Mrs. M. (Bobcaygeon).

Three eggs, one cup suet chopped fine, one cup of sweet milk, one cup of bread crumbs, one-half cup of brown sugar, one teaspoon of soda, one cup of black syrup, and flour to make a stiff batter. Steam two hours.

TAPIOCA CREAM—Mac B. (North Augusta).

Two tablespoons tapioca soaked in water over night, one pint sweet milk, boil together until soft, stir in a little salt, one-half cup sugar and yolks of two eggs and a little vanilla. Drop the beaten whites on top and brown lightly in oven.

TREACLE SPONGE—English.

One-quarter pound of flour, two ounces of suet, one-half teaspoon ground ginger, one-quarter teaspoon carbonate of soda, one-quarter pound of golden syrup, one egg. Method: Beat well the egg, adding to it the other ingredients. Mix all well together, then pour into a greased mould, covering it with greased paper, and steam for two hours. Sauce: One-half ounce of butter, one-half ounce of flour, one dessertspoon of sugar. Method: Put the butter into a small saucepan and when melted sift in the flour, then add one gill of milk, stirring all the time; add the sugar; when it boils it is done.

YORKSHIRE PUDDING—Yorkshireman (London).

Beat two eggs, add one-half teaspoon of salt, then add one cup flour and make into a very thin batter, with the oldest milk in the house. Never use the fresh milk if you have the previous day's milk in hand. Make as soon after breakfast as possible, and let stand till time to cook for dinner. We use a bake-pan ten and one-half inches by fourteen and one-half inches, and make two puddings of this batter. It takes about fifteen minutes to cook one pudding. When ready for baking, place lots of good dripping either out of meat cooking or any left over in the pan; place pan on top shelf of oven; get fat boiling, then add one-half of the batter to the first pudding. Cook in hot oven. As soon as it gets a nice brown take it out and let cool for about one-half minute, and cut into six squares. Then cook balance as before. Don't cook the pudding hard. The two puddings make twelve squares. Yorkshire people serve it first with good gravy. This pudding serves us for five or six of a family. If too much pudding, cut the above in two, and make one pudding. Don't have a stiff batter; make it thin.

YORKSHIRE PUDDING—W. J. H. (London).

One pint of milk, two eggs, tablespoon of flour, a little salt. The batter is not so good if made too thin. It is to be baked under the roast of beef.

PIES

APPLE DUMPLINGS—Mrs. G. M. B. (Toronto).

Make dough and roll in sections about six inches in diameter. Cut small holes in each, and in centre place fine slices of tart apples. Sprinkle with one teaspoon sugar on each, and fold over to form a ball, but in such a way that apples will be between each layer, and put into baking dish. Two medium apples will do four dumplings. Boil one cup sugar and one cup water for every four dumplings for three minutes, then pour over dumplings and bake at once for one-half hour, or until a golden brown.

DUMPLINGS—Pansy.

To make good dumplings, for a small quantity take one-half cup flour, one-half teaspoon soda, a pinch of salt, and enough sour milk to make stiff batter, drop into the boiling liquid, giving them plenty of room to rise. Very sour milk is best.

BANANA PIE—Mrs. C.

Line a pie plate with rich pie paste and bake. Filling: One egg, one cup milk, one tablespoon corn starch, one-half cup sugar. Boil to a custard. Flavor with vanilla and lemon. Take off stove, and into the custard slice three bananas, stir up, and fill into pie. Frost with whites of eggs and brown in oven.

BUTTER TARTS—Mrs. G. M. B. (Toronto).

Cover tart tins with dough as for squash pie, and fill with the following mixture: One-half cup sugar, one-quarter cup butter; one egg, one cup currants; a few drops of vanilla and a pinch of salt, all well mixed together. Bake in a moderate oven until the filling is a good brown. This will make ten tarts.

BUTTERMILK PIE—Thelma (Athens).

Line pie plate with good pastry crust. For filling use two cups buttermilk, one cup sugar, two heaping tablespoons flour and yolks of two eggs. Bake same as custard pie. Use whites for frosting.

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BUTTERMILK PIE—Mrs. W. S.

One and one-half cups fresh buttermilk, one cup sugar, one teaspoon melted butter, one tablespoon flour mixed with a little buttermilk, two eggs, whites beaten separate and added for frosting. Flavor with nutmeg, and bake in a quick oven.

CREAM PIE—Blue Eyes (Zephyr).

Two cups sweet milk; let come to boil; then add yolks of two eggs, half a cup white sugar, two tablespoons corn starch, and flavor with vanilla. Reserve whites of eggs for icing.

CHOCOLATE FILLING FOR PIE—Snelgrove.

One cup of milk, two tablespoons grated chocolate, three-quarters cup of sugar, yolks of three eggs. Heat chocolate and milk together. Add the sugar and yolks beaten to a cream. Flavor with vanilla. Bake with undercrust, and spread meringue of whites over the top.

CREAM PIE.

Put two cups of sweet milk in double boiler and heat. When near the boiling point add the following mixture: One-half cup of sugar and one heaping tablespoon of corn starch mixed together, yolks of two eggs and a small piece of butter. If too dry, add a little milk. After this is well mixed and added to milk, cook until thick and flavor with one teaspoon of vanilla. Have ready baked a rich pie crust, add the custard, beat the whites of eggs very stiff, add two tablespoons of sugar, flavor, and spread over pie and brown. This makes one large or two small pies.

CHOCOLATE PIE—Miss E. H. (Udora).

Here is a recipe for chocolate pie which I have found very successful: First line a deep pie pan with rich pie crust and bake in a quick oven. After the crusts are baked make the following filling: Grate one-half teacup of chocolate, and put into a pan with one cupful of hot water, butter the size of an egg, one tablespoon of vanilla, one cup of sugar, the beaten yolks of two eggs, and three tablespoons of corn starch dissolved in a little water; mix well, and cook on top of the stove until thick, stirring constantly. Pour into the pie shell and let it cool; beat the whites of two eggs to a stiff froth, add two tablespoons of powdered sugar, spread on top of the pie, and brown in the oven.

CHOCOLATE PIE—Granny (Wellman's Corners).

One cup sugar, one cup sweet milk, pinch of salt and a little butter. Set on stove and heat. Then stir in one large tablespoon starch, one large tablespoon grated chocolate, one yolk of egg. Cook till proper consistency and when nearly cold add one teaspoon of vanilla. Put in a baked crust with beaten white of egg and sugar on top. Brown in a quick oven.

CREAM PIE—Mrs. E. L. B. (Santfield).

One and one-half cups sweet milk, one-half cup white sugar, two eggs, one and one-half tablespoons corn starch, one teaspoon vanilla and a small piece of butter. Place milk, sugar and butter in double boiler, take yolks of the eggs, beat well, and mix with corn starch, add enough cold milk to make thin and smooth, then stir the mixture in the hot milk; let cook thoroughly. Have the shell made and cooked previously. Pour your mixture into shell. When cool, cover with the whites beaten to a stiff froth and slightly sweetened; place in oven till brown.

ELDERBERRY PIE—C. J.

Mix with the elderberries apples chopped fine, cider vinegar enough to counteract the flat taste of the berries, use plenty of sugar.

ELDERBERRY PIE—Martha (West Toronto).

Line a deep pie tin with rich crust, fill with berries, add two tablespoons of vinegar, one cup of sugar and a little flour. Cover and bake slowly.

LEMON PIE—Helen (Toronto).

Here is a recipe for lemon pie that everyone who tastes thinks delicious: Three eggs (the whites of two for top), two-thirds cup of white sugar, six dessertspoons of fresh milk, one heaping dessert-spoon melted butter, juice and grated rind of one lemon; stir well together. Line pie plate with paste, pour in the filling. Beat the whites of the two eggs till stiff, add seven ^{more} dessertspoons of white sugar, beat till smooth, and spread over the pie after it has cooked and got quite cool. Do not brown in oven.

RED ROSE TEA “Is Good Tea.”

LEMON PIE—Mrs. B. R. N. (Arden).

One cup sugar, yolks of three eggs, white of one, one and one-half tablespoons of corn starch, butter the size of a walnut. Moisten the corn starch with one-half cup of cold water, dissolve sugar and butter in one-half cup of boiling water, add corn starch and work till thick; when cool add the eggs and the juice and grated rind of one lemon well beaten together. Bake with under crust only. When done, beat the remaining two whites with four tablespoons of sugar and a few drops of lemon; spread over the top and brown lightly.

LEMON PIE—Thelma (Burk's Falls).

One cup boiling water, one tablespoon corn starch, one cup sugar, one lemon, juice and rind, one tablespoon butter, a pinch of salt, two eggs. Put water in double boiler, add corn starch, dissolved in a little water, and let boil while preparing other ingredients; add lemon juice and sugar, then the butter, and lastly the lemon rind and eggs.

LEMON PIE—“Puella Scholae” (Scarboro’ Junction).

For two pies: Four eggs, two cups sugar (scant), juice of two lemons, two tablespoons corn starch, small piece of butter, three cups of water (hot). Put the sugar, water, lemon juice, butter on to boil. When boiling add corn starch and yolks of eggs. Cook for five minutes, then pour into pie shells (which are already baked). Beat whites of eggs, with a pinch of salt, and powdered sugar to taste. Spread on pie, and place in oven to brown.

FOR TWO ORANGE PIES—Sheila (Toronto).

Line a pie plate with plain pie crust as for lemon pie. Filling: Two teacups sugar, two tablespoons butter, cream these together, add juice of two oranges and grated rind of one, and the juice and grated rind of one lemon. Add one whole egg and the yolks of four well beaten, season with grated nutmeg, bake in crust till custard thickens. Then spread on top a meringue of four well-beaten whites of eggs and four tablespoons sugar. Set in oven to brown.

PIE PASTE—Susie.

To one pound or ~~our~~ allow seven ounces of dripping (or a little less if not liked quite so short), one heaping teaspoon of baking powder, and a little salt. Rub well together, then loosen well by running fingers through it quickly. Use half milk and half water to make a moist (not dry) paste and roll thin. This is as good as any paste I have ever seen, and better than most. For rhubarb pies always half cook the bottom paste before adding the rhubarb.

POT PIE—(Merlin).

Two cups flour, two teaspoons baking powder, pinch salt, one egg, butter size of small egg, milk to mix the right consistency to drop from a spoon.

PRUNE PIE—Beginning (Grand Valley).

Take fourteen prunes and some raisins stoned. Boil together, then add one-half cup sugar. Boil again, thicken with corn starch, and flavor with vanilla. This makes one pie.

PUMPKIN PIE—A. A. S.

One cup thick stewed pumpkin, one cup brown sugar, one cup cream, two teaspoons ginger, one egg. Stir egg in, but do not beat.

PUMPKIN PIE—Economical (Tamworth).

Cook the pumpkin till soft and thick. Then mash fine or put through a colander. Take one heaping cup for each pie, then add half a small cup of sugar, nearly one-half teaspoon ginger, one-half teaspoon grated nutmeg, a little salt, one egg, well beaten, and enough milk to make the mixture quite thin. When eggs are scarce take only one egg for two pies or use two soda biscuits rolled fine for each pie. Skimmed milk answers very well. When biscuits are used more milk is required.

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RAISIN PIE—B. R. S. (Durham).

One-half cup seeded raisins, cover with one cup cold water and cook slowly till tender. Beat until light one egg and one cup sugar. Add juice and grated rind of one lemon and one tablespoon of flour. Mix the raisins and the water they are cooked in with the other ingredients, and cook until they thicken. Fill into pie paste. Add upper crust, and bake.

SQUASH PIE FILLING.

Cut squash into small slices, boil until soft and put through a colander. (Part of it may be used as a vegetable if cooked the day before using for pies.) To three cups of squash add three-quarters teaspoon ginger, half teaspoon salt and let simmer for fifteen minutes. Remove from stove, then add one-half cup sugar, three cups sweet milk, one heaping teaspoon butter, and three eggs well beaten. Pour into pie crusts and bake about twenty minutes, or until filling is nicely "set."

SOUR CREAM PIE—Mrs. G. C. S. (Stewart Bay).

One cup of sugar, one cup of thick sour cream, one egg, one scant cup of raisins stoned and cut fine, one tablespoon of vinegar, two tablespoons of flour and a pinch of salt; mix thoroughly, season with nutmeg; bake with two crusts, same as mince pie.

MINCE PIE—Dame from Algoma.

Three pounds raisins stoned and chopped, three pounds currants, three pounds brown sugar, three pounds suet chopped very fine, two ounces of candied orange peel, two ounces of candied lemon peel, six large apples grated, one ounce cinnamon, two nutmegs, the juice and rind of three lemons, and one-half pint of brandy, if desired.

ENGLISH MINCE MEAT—W. J. H. (London).

One pound suet chopped, one and one-half pound raisins, one and one-half pounds currants, two and one-half pounds apples, two ounces candied peel, two drachms salt, one drachm cinnamon, one-half a nutmeg, six cloves, two lemons, one pound white sugar, wine-glass of whiskey, and one of wine.

MINCE MEAT (Without Liquor)—Mayflower (Toronto).

Two pounds of tender lean beef well cooked, two pounds of suet chopped fine, two pounds of raisins stoned, two pounds of currants washed and dried, one-half pound of peel cut fine, four pounds of apples chopped, two pounds of brown sugar, one nutmeg grated. Boil the beef and let stand in the liquid until cold, then chop fine. Add the other ingredients and mix well together. Put into sealers and screw tops on tight, and put in a cool, dry place. This is delicious, and will keep for a year.

MINCE MEAT—Vilda.

Three pounds sirloin roasted tender, one pound suet, two and one-half pounds each currants, raisins and sugar, ten to sixteen ounces lemon and orange peel, two small nutmegs, one tablespoon mace and one of ginger, a little cinnamon and allspice, three lemons boiled tender and chopped fine, eight lbs of tart apples. Put all in a crock and pour over one-half pint brandy.

MINCE MEAT (Without Meat)—Mac. B. (North Augusta).

One pound each of raisins, currants, suet and sugar, two pounds of apples, one-quarter pound of citron peel, two dessertspoons of cinnamon and one of cloves (ground), one-half a nutmeg, and one cup of brandy. This is excellent.



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APPLE SNOW—W. V. D. (Bolsover).

Pare and grate two good tart apples. Sprinkle with sugar while grating. Into this break the white of one egg and beat half an hour. (Delicious to serve with plain cake as dessert.)

BAKED APPLES—E. A. J. (Toronto).

Peel a pan of good apples, remove core with sharp knife (not cutting quite through the apple), roll each apple in sugar (white or brown, according to taste), set in shallow pan, and fill each apple with sugar, and a small piece of butter. Bake in hot oven. Serve with cream when cold.

CARAMEL CREAM—Sheila (Toronto).

One and one-quarter cups brown sugar browned in a saucepan; when dark enough, add two cups milk. The sugar will harden when the milk is added. Stir till sugar again dissolves, then add two tablespoons (heaping) corn starch previously wet with cold milk, and one-half cup walnuts chopped fine. When stiff enough turn into a mould to cool. Serve with whipped cream.

CARAMEL CUSTARD—Jean (Tillsonburg).

Scald one pint of milk in a double boiler. Melt one-half cup of granulated sugar in a smooth pan over a hot fire. Stir constantly until it is a dark color, and then add it to the hot milk. If it hardens at first it does not harm, for it will soon melt. Beat three eggs with one-fourth teaspoon of salt, add the hot milk and when well mixed turn it back into the boiler and cook over the boiling water until smooth and the mixture coats the spoon, stirring constantly. Strain and flavor with vanilla. Serve with whipped cream.

CREAM RUSSE—Margaret.

Take two cups milk, one-half cup sugar, yolks of two eggs, one-half package of gelatine. Put the gelatine in the milk and set it where it will keep warm until the gelatine dissolves. Then add the beaten yolks and the sugar. Bring to a boil and stir in the whites of two eggs well beaten and a little vanilla. Grease the mould, pour in the mixture and set away to cool.

FOAMING SAUCE—Islander.

One-half cup butter, one cup sugar and one yolk egg beaten to a cream, add one-half tablespoon flour, when well beaten pour over it one cup boiling water. Stir on stove until it thickens, then add beaten white of the egg and flavor with vanilla.

HOT WEATHER DESSERT—Mrs. H. P.

Beat the white of one egg to a stiff froth, add three tablespoons of sugar and half a teaspoon of vanilla. Into this stir a scant cup of cold rice. A few chopped walnuts improve it. To be eaten shortly after it is made.

LEMON JELLY—Westerner (Edmonton).

Blend two heaping tablespoons of corn starch and a pinch of salt with cold water enough to make a cream. Add sufficient boiling water (nearly a quart) to make a stiff jelly. Let this cook thoroughly. Set boiling jelly on back of stove and slowly add two well-beaten eggs and one and one-half cups of white sugar, also the juice and grated rind of one large lemon, and a piece of butter the size of a walnut. Serve either warm or cold to suit the weather.

LEMON CUSTARD—Rhona (Toronto).

Three medium-sized cups of cold water, one and one-half cups of white sugar, three eggs, one tablespoon of corn starch, a pinch of salt and the finely grated rind of two lemons with all the juice that can be squeezed from them. Reserve the whites of two of the eggs. Mix all the other ingredients, and stir over fire till thick enough, then while still hot run the mixture through wire strainer. Beat the reserved whites till very stiff and when the custard is cool stir it in thoroughly. Then put in custard glasses or glass dish.

LEMON FOAM—Mispah.

To one pint boiling water add one and one-half tablespoons corn starch dissolved in one-eighth cup of water, add juice of one lemon and four tablespoons sugar. Boil two minutes; stir in carefully the whites of two eggs beaten to a stiff froth. Serve cold with the following sauce: One-half pint sweet milk, yolks of two eggs, beaten well, one tablespoon sugar. Cook until thick, but do not boil. Serve cold.

Like Good Tea? Try **RED ROSE TEA.**

LEMON FOAM—A. B. C.

Two cups boiling water, six tablespoons corn starch, one cup of sugar. Mix the corn starch and sugar and pour on the boiling water. Return to the pan and cook. Beat the whites of four eggs to a stiff froth; drop the starch mixture on the beaten whites, beating all the time, and last of all beat in the juice of one large lemon. Pour into a damp mould and chill.

Custard for Lemon Foam: One pint milk, yolks of four eggs, two tablespoons of sugar. -Scald the milk, add sugar to yolks and beat till light. Pour scalded milk on, return to double boiler and cook until the mixture coats the spoon.

LEMON FOAM—Miss M. K.

Two cups hot water, one cup white sugar (small cup), two large tablespoons corn starch, juice of lemon, whites of two eggs beaten stiff.

Custard for above: One pint milk, two teaspoons sugar, beaten yolks of the eggs.

LEMON CREAM—Martha (Toronto).

Put into a saucepan one pint of milk, one-half pound lump sugar, the grated rinds of three lemons, and one ounce of gelatine previously soaked in a little water. Dissolve all these over the fire. Then let the mixture cool for a short time and stir in the yolks of three eggs which have not been beaten, and place on the fire to curdle. Afterwards strain, and when cool add the juice of the lemons and whites of the eggs beaten to a stiff froth. Stir all quickly together and pour into a wet mould. When turned out, the lower half will be of the consistency and color of lemon jelly, and the upper half will be a white spongy cream.

MOCK CHARLOTTE RUSSE—Margaret.

Moisten one rounding tablespoon of corn starch in a quarter cup of cold water; add a half pint of boiling water; boil one minute; then add half a cup of sugar and pour while hot over the well-beaten whites of three eggs; add one teaspoon vanilla and turn into a mould to set. Make a sauce from the yolks of eggs beaten with four tablespoons of sugar and one pint scalded milk, cook together a moment; do not allow to boil or it will curdle.

ORANGE CUSTARD—B. R. S.

Make a custard of one pint sweet milk, one large tablespoon corn starch, yolks of three eggs, and one cup sugar. Then take four good sweet oranges, peel, cut fine and sprinkle with sugar. Pour custard on oranges and cover all with a frosting made of the whites of the eggs. Brown in the oven.

PRUNE JELLY—Coralie.

Put one pound of prunes in a saucepan and cover with cold water, set on fire and bring to a boil, let boil a minute or two, drain the prunes in sieve, take out stones and blanch kernels. Dissolve one-half ounce gelatine in one-half pint cold water, put in saucepan with one ounce sugar, boil five minutes, color with cochineal if desired (this is not necessary). Place prunes, gelatine and kernels into mould, and set in refrigerator till set. Turn out into dish in which it is to be served, and surround with sweetened and flavored whipped cream, garnish with candied violets, and serve very cold.

PRUNE WHIP—Hamilton (Campbellford).

Cook one pound prunes in a little water. When cold, remove pits; add sugar and whites of five eggs well beaten; mix well, set in the oven until a golden brown, and serve with whipped cream.

PINEAPPLE SPONGE—Hamilton (Campbellford).

Soak one-half box of gelatine in one-half cup cold water for fifteen minutes; boil one cup sugar, one cup water and the pineapple together for a few minutes, and then turn on to the beaten yolks of four eggs. Cook until thick, add the soaked gelatine and stir until dissolved. Now set aside until cold, stirring once in a while. Beat the whites of the four eggs until stiff and stir into the sponge; beat until it becomes firm, and turn into a mould wet with cold water.

PINEAPPLE SPONGE—Gertrude F. (Sault Ste. Marie).

Mash a cup of fresh pineapple and sweeten well; let it stand while you soak half a package of gelatine in cold water, and then dissolve over steam; mix the two and cool. Beat stiff the whites of five eggs and fold in; put into a chilled mould on ice. Serve with cream.

RICE CUSTARD—Leon.

One quart of sweet milk, one-half cup of rice, a little salt, steam one hour. Then stir in the yolks of four eggs, two-thirds cup of sugar, and flavor with vanilla. Do not cook any more. Beat the whites of the eggs for frosting, and return to the oven to brown. Serve cold.

TOMATO JELLY—Mrs. A. E. D. (Niagara Falls).

One teaspoon salt, one teaspoon powdered sugar, one-half piece of bay leaf, one and one-half tablespoons celery salt, a small piece of onion, one-half teaspoon mixed spices (whole), two-thirds box gelatine soaked fifteen minutes in cold water. Method: Stew tomatoes till soft, adding seasoning, except sugar and salt. Strain through a fine strainer till clear and beat again to boiling point. Add salt, sugar and gelatine (stirring while adding the gelatine.) Pour into small cups wet with cold water and chilled. Place on lettuce leaf and garnish with mayonnaise dressing.

ORANGE CHARLOTTE—Sweet Tooth (Paisley).

One-third box gelatine, one-third cup cold water, one-third cup boiling water, one cup sugar, juice of one lemon, one cup orange juice and pulp (three oranges), whites of three eggs. Soak gelatine in cold water until soft, pour on boiling water, add sugar and lemon juice. Strain, add orange juice and pulp with a little grated rind. Cool in a dish of ice water. Beat whites stiff, and when orange jelly begins to stiffen, add beaten whites and beat till stiff enough to drop. Serve with a custard.

WAFERS TO BE SERVED WITH CHARLOTTE.

One-quarter cup butter, one-half cup sugar, one egg, enough flour to make very stiff dough, flavor and spread on lightly buttered tin. Bake in slow oven about five minutes. Cut at oven door and remove.

TRISCUIT, WITH BUTTER, CHEESE, OR MARMALADE.

Thoroughly heat the triscuit in the oven to restore crispness. Use as a wafer or toast spread with butter, cheese, or marmalade, or serve with beverages. Triscuit also forms a delicious basis for many dainty dishes, such as poached or scrambled eggs on toast, welsh rarebit, lobster a la Newburg, and for practically all other chafing-dish combinations.

WALNUT CREAM—Edna May (Toronto).

Soak one-quarter cup gelatine in one-half cup water one-half hour, whip one and one-half pints cream and sprinkle with four tablespoons chopped walnuts. To this add three-quarters cup powdered sugar and one teaspoon vanilla. To gelatine add three or four tablespoons of boiling water, heat over kettle to dissolve. When cool add to cream and beat for a minute or two.

PINEAPPLE SHERBET—A. A. S. (Blackwater Junction).

Four cups pineapple cut in small discs, three cups granulated sugar. Allow the pineapple and sugar to stand for several hours. Juice of one lemon, juice of two oranges, whites of two eggs beaten stiff. Mix all together and freeze.

STRAWBERRY SHERBET—A. A. S. (Blackwater Junction).

Press strawberries through a sieve. To four cups juice and pulp add three cups granulated sugar, juice of one lemon, juice of two oranges, whites of two eggs beaten stiff. Mix and freeze.

RASPBERRY SHERBET—A. A. S. (Blackwater Junction).

Same recipe as is used for Strawberry Sherbet. It is an improvement to the flavor to allow berries and sugar to stand for several hours.

MAPLE DRESSING FOR PLAIN ICE CREAM.

A. A. S. (Blackwater Junction).

One and one-half cups maple syrup, three-quarters cup walnuts chopped fine. Serve hot.

CHOCOLATE DRESSING FOR PLAIN ICE CREAM.

A. A. S. (Blackwater Junction).

One cup sugar, one-half cup Baker's unsweetened chocolate, one cup water; flavor with vanilla. Boil until mixture is a nice syrup. Serve hot.

PEACH FLOAT—A. A. S. (Blackwater Junction).

Peel and halve peaches. Lay in a glass dish and pour custard over. Custard: One pint milk in double boiler, beat yolks of two eggs, add four level tablespoons sugar and pour the milk over it, stirring constantly. Return to double boiler and cook until a cold spoon dipped in will be covered with a thin coating. Pour into a bowl and fold in the whites of the two eggs well beaten.

RED ROSE TEA has that rich, fruity flavor.

LEMON WATER ICE—E. N. (Soo).

To a tablespoon of gelatine dissolved in a little water add a quart of boiling water, twelve ounces of sugar and the strained juice of eight lemons; mix thoroughly, strain and freeze.

ICE CREAM—A. A. S. (Blackwater Junction).

One quart thick cream, three-quarters cup granulated sugar, whites of three eggs beaten stiff, one teaspoon vanilla. Mix and freeze. For variety add to above one cup brandied cherries cut in two, or one cup of preserved ginger cut in small cubes.

SNOW AND LEMON PUDDING—A. N. R. (Dixie).

One-half ounce gelatine, juice of two lemons, rind of one lemon, five ounces white sugar, one-half pint cold water. Put all together and let come just to the boil, then set to get cold. Beat the whites of two eggs stiff, then pour mixture into same bowl and beat until stiff. It is best to stand bowl in a dishpan of cold water. This makes it easier to beat. Put in mould, color half a pale pink. This is ready to serve in ten minutes from pouring out.

AMBER CREAM—(Webbwood.)

Yolks of four eggs, four tablespoons sugar, two tablespoons hot water, juice and grated rind of one lemon. Stir. Cook in double boiler until smooth and thick. Beat in well-beaten whites of four eggs. Cool and serve.

MOCK CHARLOTTE RUSSE—Seugog (Lindsay).

To make above, moisten one rounding tablespoon of corn starch in a quarter of a cup of cold water; pour over one-half pint of boiling water and boil one minute. Add half a cup of sugar, and pour while hot over the well-beaten whites of three eggs; add a tablespoon of essence of lemon, and turn into a wet mould to harden. Make a sauce from the yolks of the eggs beaten with four tablespoons of sugar and one pint of scalding milk; cook together for a moment, but do not allow to boil or it will curdle. Serve with whipped cream.

ICE CREAM (Uncooked)—B. C. L. E. A. (Warkworth).

Three eggs, whites and yolks beaten separately; one and one-half cups sugar, three pints milk, one teaspoon vanilla. Stir all together and freeze without cooking.

ORANGE FLOAT—Mrs. A. S. (Trowbridge).

One quart water, one cup sugar. When boiling add four tablespoons corn starch mixed in cold water. Stir while boiling fifteen minutes. When cool add the beaten whites of three eggs. Pour this over four oranges sliced and laid on large dish. Sprinkle sugar on top and serve for dessert.

TOMATO JELLY—Aida (Toronto).

One can tomatoes; boil and strain; soak two tablespoons of gelatine in one-half cup cold water till thoroughly softened (about half an hour). Heat over steam of kettle or on back part of stove till dissolved. Add this to the juice of tomatoes and bring to boil. Salt and pepper to taste. Put in individual moulds, and when cold and firm serve on lettuce leaf with salad dressing.

PINEAPPLE SHERBET—Lena Rivers (Villa Nova).

One tablespoon gelatine soaked in one cup of water fifteen minutes. Dissolve with one cup boiling water. Take one-half can grated pineapple, one and one-half cups of sugar, and juice of one lemon. Add strained gelatine, put in freezer, pack with ice and salt.

EASY ICE CREAM—H. F. Me. K. (Smith's Falls).

One pint cream, one-half pint milk, one teacup sugar, two eggs beaten separately, the whites added last, vanilla to taste.

STRAWBERRIES IN SHREDDED WHEAT BISCUIT BASKETS.

Prepare berries as for ordinary serving. Crush an oblong cavity in the top of the biscuit with the bowl of a teaspoon, removing the inside shreds from the basket or patty shell. Heat the biscuit basket thoroughly in the oven, then fill with the strawberries in their own juice, and serve with milk or cream. Sweeten to suit the taste. Raspberries and blackberries, peaches and baked apples can also be served in the same way.

MOCK CREAM—J. E. T. of M.

One pint milk, two tablespoons sugar, two tablespoons corn starch. Bring this mixture to a boil and add it to the white of one well beaten egg. Then boil till thickened. This is served as a substitute for dairy cream.

TAPIOCA CREAM—Jessica

One cup soaked tapioca, one egg, one cup sugar, one and one-half pints milk, salt and vanilla. Heat milk in double boiler, mix egg, sugar, salt, tapioca, and stir into hot milk. After it is well cooked remove from fire and flavor when cool.

HOT CHOCOLATE SAUCE FOR ICE CREAM—Gananoque.

Melt one-quarter cake unsweetened chocolate with three-quarters cup of powdered sugar and one-half cup of boiling water. Stir well and cook in a double boiler to the consistency of thick cream and serve hot. Improved if a beaten egg is added.

PRESERVES, JAMS & JELLIES

CANNED BEETS—(Merlin).

Boil the beets till tender, rub off the skins and slice while hot into jars, packing as closely as possible. Have over the fire two cups of vinegar to half a cup of sugar, with spices to suit. Boil up a minute, and pour over the beets, and seal.

CANNED CABBAGE—Dill Dal (Norwich).

Eight pounds of cabbage chopped fine, one quart of vinegar, one cup of butter, two cups of sugar, two tablespoons of salt, one tablespoon of pepper. Cook until tender, then stir in the yolks of four eggs and two tablespoons of mustard. Cook in granite, and can immediately.

CANNED CORN—A. B. C.

Eight pints of corn, one cup of salt, one cup of white sugar. Cover with water and let boil fifteen minutes. Put in glass jars and seal. (This recipe has never been known to fail, and is very simple.)

CANNED GRAPES—Primrose (Wilfrid).

Pick the grapes off the stems and wash and drain. Then put them in the sealers, which have been prepared, and make a syrup of one and one-half cups sugar and one cup water to each quart-sealer of fruit. Pour the syrup over the fruit hot. Seal up and set in the oven for about ten minutes, in a dish of water. These will keep any length of time, and are excellent.

CANNED PEACHES—Polly Cornwall.

Fill a wire basket holding two quarts with peaches. Plunge into a pot of boiling water. Let it remain from five to eight minutes or longer, according to ripeness of fruit. Remove, and empty on platter, skim and drop into hot jars, as no more cooking is necessary. Then cover with boiling hot syrup, and seal. Make the syrup of three cups sugar to one quart water, boiling fifteen minutes. (Leave peaches whole.)

CANNED TOMATOES—Maud (Brockville).

Use good firm tomatoes, about fifteen small-sized ones or twelve medium, for a quart sealer. Do not cut them up. Scald and peel. Have ready one quart boiling water, in which is a tablespoon salt; turn in the peeled tomatoes, cover closely, cook till soft, but not in pieces. Lift them out with a fork into the sealers, fill any remaining space with the water in which they are cooked, seal up tight, stand bottom up till cold. If only one sealer is done at a time, the tomatoes remain whole and look very fresh in the sealers. We enjoy them much more than the ones we buy.

CANNED TOMATOES—E. M.

Pour boiling water over ripe tomatoes and let stand about one-half minute, drain off, peel, cut in two once lengthwise, put in granite kettle. When kettle is full, cover with granite pie plate, place in oven for about three-quarters of an hour, then put into sealers that have previously been tested by putting in a little warm water. Screw on top, turn upside down and shake. If water leaks out, try other tops until you get one that fits. Do not add salt to tomatoes until reheated for use. I very seldom have a can of tomatoes spoil since adopting this method.

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CHERRIES (Preserved)—C. J.

Wash and stone cherries; to every pound of fruit add one pound of sugar, place in a large crock or granite kettle, and keep stirring all the time until every bit of the sugar is thoroughly dissolved, then seal up in jars. This requires no cooking, and the fruit is just as nice as if taken fresh from the tree. It generally takes about twenty-four hours before the sugar is thoroughly dissolved.

CITRONS—Lem.

Pare, core and cut up, then weigh, and to every six pounds of citron allow six pounds of white sugar and the juice and yellow rind of four large lemons, also a quarter of a pound of whole ginger. Boil the citron half an hour or longer, until you can pierce with a bit of broom, then drain and keep under cold water over night. Tie the ginger in muslin and boil in three pints of water. Take out the ginger and put in the sugar and boil. Then put the citron and lemons in this syrup and boil until all one color.

CITRON PRESERVE.

Cut rind into small pieces, boil very hard in alum water, tolerably strong, thirty minutes; take from alum water and put into clear water, let stand over night. In morning change water, put on to boil, cook until they have entirely changed color, and are quite soft. Make a rich syrup, add fruit (needs but little cooking), flavor with wintergreen; a few drops of the oil of wintergreen is preferable to the extract.

CRAB APPLE JELLY—Mrs. S. G. (Toronto).

Wash apples, cut out any imperfections, cut up, nearly cover with water, put on the stove and cook slowly till soft enough to strain. Drain through a jelly-bag. To every pint of juice add scant pint of sugar. Let juice come to boil before adding sugar. While juice is boiling put the sugar in oven to heat. Skim when scum rises. Boil twenty-five minutes after putting in sugar.

CRAB APPLE JELLY—D. P. A. (Kimberley).

Take a pailful of either apples or crab apples and cut in halves. Take off all spots and put enough cold water to cover them. Boil till soft, and let stand for half an hour; drain in jelly-bag; bring juice to boiling point and add a cup of heated sugar to a cup of juice. Boil for twenty minutes.

CRAB APPLE JELLY—Seugog (Lindsay).

Wipe and pick all the apples and put in granite stew-pan whole, nearly cover with cold water, and let boil until all are mush, put in jelly-bag with pan under, and leave all night to drain. Next morning put juice in pan or kettle, and when it comes to the boil have ready the sugar warmed in the oven, but not browned, and add to juice in quantity of one pound of sugar to a pint of juice. Let boil twenty minutes and seal in jars while hot. Do not squeeze the bag or it will spoil the color of the jelly.

CRAB APPLE MARMALADE—E. V. N.

After using the crab apple juice for jelly, take the pulp left over and press it through a fruit sieve. Add one quart of sugar to one quart of pulp, and boil slowly for two hours, stirring often, as it is liable to burn. Put in glasses or jars. When cold this is so thick it can be cut in slices.

GREEN TOMATO MINCE MEAT—Martha (West Toronto).

Eight quarts of green tomatoes chopped fine. Add two tablespoonfuls of salt and let stand over night. Drain and add water. Cook one-half hour. Drain again, then add two cups cider vinegar, six cups brown sugar, two pounds seeded raisins, two tablespoonfuls cinnamon, one tablespoonful of cloves. Cook one or two hours. If too thick add a little water.

JELLY.

If apples, cut up that they may cook quicker, cover with water, cook till mush, stir from bottom to prevent scorching. Pour into bag suspended for the dripping process. When dripping has ceased, measure, for every pint add a pint of granulated sugar; boil quickly till it will jell. The quicker it is done, the nicer will be the flavor and color. By putting plenty of water on the fruit one has more of the jelly and it has no strong taste, as it is sure to have where just a little water is used.

JAM—W. H. (Churchill).

An excellent and economical jam is made from one pound rhubarb, to two pounds strawberries. Boil rhubarb with one pound sugar and very little water; when soft add to strawberries and an additional pound of sugar. Boil slowly until thick. Put in airtight cans. No one would know there was any rhubarb in it.

HONEY SUBSTITUTE—Merlin.

Heat one and one-half pints of water to the boiling point, add one-third ounce pulverized alum, and when dissolved put in four pounds white sugar, stirring until dissolved. Boil two or three minutes. Put five drops oil of rose into one-half pint of alcohol, and while syrup is hot add two teaspoonfuls of the mixture. This makes five and one-half pounds of nice white honey.

MOUNTAIN ASH BERRY JELLY—Mrs. C. (Ottawa).

Put the mountain ash berries in a preserving kettle, cover with water, and boil some time, until soft enough to squeeze through a cheese-cloth jelly bag. Then weigh one pound of sugar to every pint of juice. Boil just eighteen minutes, stirring all the time. Have the sugar warm, and add to the juice, stirring quickly until the sugar is melted, then take spoon out and watch carefully as soon as the bubbles begin. Before it begins to boil all over the surface take it off the stove and have ready glass full of water. Empty each glass as you are ready to fill it with jelly. Leave until the next day, then cover with paper wet with white of egg. (Boiling too much after sugar is put in causes it to become syrup, and it will not jell.)

ORANGE MARMALADE—Lem.

Put twelve oranges and eight lemons in cold water and boil twenty or thirty minutes. Throw away the water and put the fruit in fresh hot water, and boil until they burst open, and are very tender. Remove the fruit from the liquid to cool and cut it up into fine, short strips, then put it back into the liquid, and to two cups of fruit add three cups of sugar. Boil twenty minutes and remove from stove as soon as cooked, otherwise it will darken. Boiling too long after the sugar is added makes marmalade strong and dark.

ORANGE MARMALADE—A. W. (Omemee).

Eighteen oranges (nine bitter and nine sweet oranges) and six lemons, cut up fine. Cover with four quarts of water and let stand twenty-four hours. Put in preserving kettle and add eight pounds of sugar and boil until soft. Let cool and bottle.

ORANGE MARMALADE—D. J. Wild (Toronto).

Six Seville oranges (one and one-half pounds in weight); cut them into thin slices, taking away all pips; pour three and one-half pints of cold water over the sliced oranges and let it stand twenty-four hours; then boil without sugar till tender (about two hours); stand aside till next day, then add six pounds of loaf sugar, and boil one-half an hour or more, till syrup thickens; put into jars and tie down.

ORANGE MARMALADE—Mrs. C. (Ottawa.)

Twelve bitter oranges, six lemons, six sweet oranges, eight pounds sugar, and four quarts water. Cut oranges in half, remove the pips, and put fruit through a mincer. Put fruit in the preserving kettle, add four quarts of water, and boil for two hours. Add the sugar and boil for another hour. Try a little in a saucer, as sometimes, if it has not been boiling hard enough, it may require a few minutes more. Put in preserve jars and keep in a dark cupboard if the jars are glass.

ORANGE MARMALADE—M. A. C. (Toronto).

One dozen oranges, two lemons, peel, and boil the oranges and lemons in salt and water three times until they are soft enough to pierce easily with broom straw. Squeeze the juice from pulp and boil to get all the goodness out, then strain. Take fifteen good apples (Spies preferred), core and quarter, and boil and strain as for jelly. Shave the orange peel and add to orange and apple. Then add granulated sugar, cup for cup, and boil until thick enough for jelly.

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ORANGE MARMALADE—Dorsie (Manion).

First day—Cut into slices one dozen sweet oranges, two bitter oranges, and two lemons. Reserve the pips. To every pint of fruit add two and one-half pints cold water, and let stand over night. Put pips into a dish, add a little water, and the second day pour off the jelly and add to the fruit. Second day—Boil for three-quarters of an hour and put back into crock. Third day—Weigh boiled liquid, and to every pint of fruit, add one and one-quarter pounds of granulated sugar. Boil for one hour and put in jars. This will keep for any length of time.

PEAR MARMALADE (Excellent)—V. H.

Ten pounds pears, seven and one-half pounds sugar, six oranges and three lemons. Cut pears in small pieces, add juice of oranges and lemons and rind cut in strips. Add sugar, boil until thick, then put in jelly glasses.

PEAR MARMALADE—M. A. C. (Toronto).

Six pounds granulated sugar, eight pounds pears, one-half pound preserved ginger and four lemons. Peel the pears and slice very thin, also slice ginger, and add to pears with the sugar, and one-half pint of cold water. Boil one hour, stirring frequently. Cook lemons whole in water until tender. Cut in small pieces, add to pears and cook one hour longer.

PEAR CHIPS—Mrs. M. W. H.

Make a rich, sweet syrup, then make acid to suit taste by adding about one pint cider vinegar to two quarts syrup. Throw in a dozen cloves and a stick of cinnamon. Pare and cut uniformly in little chips some rather hard pears. If the pears are soft they will cook to pieces. Simmer for fully two hours, when it is ready to be put in the jars. When first put on, the fruit is white, but when done, it is a rich, dark color.

PEACH MARMALADE—F. N. S.

Scald, peel and slice peaches, removing stones, and stand in two-thirds their weight of sugar in cool place over night. In morning, place the mixture on fire in preserving kettle, and let boil until it is a smooth mass. Put in glasses or bowls and cover when cold, same as jelly. Inferior fruit may be used.

PUMPKIN MARMALADE—Leah.

One medium-sized pumpkin, five sweet oranges, four lemons, five pounds sugar. Slice pumpkin very thin, removing rind and seeds. Slice oranges and lemons (including peel) very thin, removing seeds. Place all this in a granite kettle with the sugar and allow to stand until morning. Then place on stove where it will simmer (not boil) until it will jell and is transparent. Then place in pots, the same as jelly. This makes a very rich preserve.

PRUNES—Kitty (Strathavon).

In stewing prunes add a pinch of salt and a teaspoon of vinegar to about a quart of prunes and it will greatly improve the flavor.

RHUBARB MARMALADE—Ray (Hanover).

Four pounds rhubarb, six pounds white sugar, one pound chopped walnuts, rind, and juice of four lemons. Boil rhubarb for ten minutes, put in other ingredients, and boil fifteen minutes, then seal in jars.

RHUBARB MARMALADE—Wilton (Toronto).

Four pounds rhubarb, peel and cut up; four lemons boiled in water enough to cover. When tender cut very fine. Add one cup of the water the lemons were boiled in, to the rhubarb, and stew until tender. Then add six pounds sugar and one pound chopped walnuts, and cook ten minutes.

RHUBARB MARMALADE—Argyle.

Four pounds rhubarb, four oranges (juice of all and rind of two), four pounds brown sugar, one lemon, two pounds raisins. Peel, and cut the rhubarb into half-inch pieces. Prepare the oranges by squeezing out the juice and cooking the peel in water till tender. Drain, and remove white skin of oranges (scraping it out). Extract the juice of the lemon. Put the rhubarb with orange, etc., into a granite preserving kettle. Heat it slowly to boiling, and cook till thick.

RED ROSE TEA “Is Good Tea.”
Will you try a package?

TOMATO MARMALADE—*Polyanthus* (Princeton).

Five coffee cups of green chopped tomato, five cups granulated sugar, three lemons (grated fine), one ounce whole ginger bruised. Boiled until thick.

TOMATO MARMALADE—C. J.

To a peck of preserving tomatoes peeled and sliced up, add four oranges and three lemons. Make a syrup of three-quarters pound sugar to a pound of fruit, and boil until it thickens when cool.

GREEN TOMATO MARMALADE—(Gananoque).

Four pounds of green tomatoes (after they are peeled), four pounds of granulated sugar, one-half dozen of lemons. Peel lemons very thin night before, and cut peelings up fine, let them soak over night in plenty of cold water. After peeling and cutting up tomatoes let them boil one hour, and the peelings of the lemons in a separate kettle one hour. Now remove the white peelings from the lemons, take out the seeds and cut the pulp in thin slices. Put all the ingredients together and boil from twenty to thirty minutes.

TOMATO MARMALADE (Good)—Allie Wynn (Omemee).

Eight green tomatoes chopped fine, four lemons cut into small pieces, one pint water, five cents worth shelled walnuts chopped fine. Measure the mixture and add three-quarters cup of brown sugar to every cup of the mixture. Boil one hour or less and bottle hot.

TOMATO MARMALADE—Louisa (Bayside).

Five pounds of ripe tomatoes, three pounds of sugar, one and a half lemons (sliced), one dessertspoonful of ginger. Boil all together until thick.

A USEFUL HINT—“Leah.”

I have frequently had peaches, plums, and other small fruit ferment in spite of the greatest care, and have found that by re-boiling and adding a scant teaspoonful of soda, and a little more sugar (about one cup to the half gallon) that it entirely sweetens the fruit. Remove any scum that rises.

PICKLES AND SAUCES

AMERICAN PICKLES—Rosemary.

One quart sliced cucumbers, one large onion and a few celery stalks, sprinkle with salt and let stand three hours, then drain well, add one generous cup brown sugar, one tablespoon grated horseradish, one tablespoon white mustard seed, one teaspoon celery seed, cover with vinegar and let come to a scald.

BEET PICKLE—Happy-Go-Lucky.

One quart raw cabbage chopped fine, one quart boiled beets chopped fine, one teaspoon black pepper, one-quarter teaspoon red pepper, two cups brown sugar, one tablespoon salt, one teacup grated horseradish; dissolve sugar in enough vinegar to cover, and can.

BORDEAUX SAUCE—Mrs. G. W. B. (Bannockburn).

Two quarts green tomatoes chopped, four quarts cabbage sliced fine, six large onions chopped, three red peppers chopped, two ounces white mustard seed, one-half ounce celery seed, one-half ounce tumeric powder, one gill salt, three pints of vinegar (scant), one pound of sugar; mix all together and boil twenty minutes.

CELERY SALAD—M. C. L. (Lloydtown).

Two dozen sticks of celery, four large onions, one-quarter pound mustard, two cups white sugar, one teaspoon of red pepper, one tablespoon curry powder, one tablespoon salt, one quart vinegar. Cut celery and onions fine, put mustard, etc., over them, and cook slowly; stir often. Don't let them get too soft.

CELERY PICKLE—Louisa (Bayside).

Two quarts of chopped white cabbage, two quarts of chopped celery, three quarts of the best vinegar, half ounce of tumeric, two tablespoons of salt, one-quarter pound of white mustard seed, five tablespoons of sugar, one-half ounce of white ginger root (crushed). Boil all together in a porcelain kettle four hours, or until the celery and cabbage are perfectly tender, place in jars and be sure the pickle is well covered with vinegar, cork tightly. Do not allow this pickle to boil hard at any time during the four hours it is on fire.

CELERY SAUCE—(Constant Reader).

Thirty ripe tomatoes, four onions, one red pepper, three heads of celery, three tablespoons of salt, fifteen tablespoons of sugar, six cups of cider vinegar, chop onions, peppers and celery, mix all together and boil two hours.

CELERY SAUCE—F. E. H. (Wicklow).

One peck ripe tomatoes sliced, four onions sliced, two heads of celery minced, two pounds brown sugar, four ounces salt, two ounces white pepper, two ounces allspice, one-half ounce cloves, one teaspoon cayenne pepper and one pint vinegar. Boil slowly two hours, cool and rub through a sieve. This is delicious.

CELERY SAUCE—Mrs. D. G. (Lansdowne).

Three large ripe tomatoes, twelve large onions, four heads of celery chopped fine, one cup sugar, two tablespoons of salt. Boil two hours.

CELERY SAUCE—Webbwood.

One peck ripe tomatoes, four onions, four heads celery chopped fine, two pounds brown sugar, one teaspoon red pepper; pour over this one quart vinegar (not very strong). Boil slowly for two hours. Bottle and cork while hot.

CHILI SAUCE—K. I. K. (Blackstock).

Twenty-four large ripe tomatoes, four white onions, three green peppers, four tablespoons salt, one tablespoon cinnamon, one-half teaspoon ground cloves and allspice mixed, one teacup sugar, one and one-half pints cider vinegar. Put in a preserving kettle, set over the fire, and let boil slowly for three hours.

CHILI SAUCE—E. M. H. (Walkerton).

Three and one-half pounds sour apples chopped, three quarts ripe tomatoes, one and one-half pounds brown sugar, two tablespoons salt, one-half pound raisins chopped, one teaspoon cayenne pepper, one ounce garlic, two onions chopped fine, two tablespoons allspice, two tablespoons ginger, one grated nutmeg, one quart vinegar. Mix all together, let simmer until apples are cooked, then bottle.

CHILI SAUCE—J. M. E. (Omemee).

This is an excellent recipe, which I have used every fall for the last eleven years: One peck ripe tomatoes, twelve onions, twelve green peppers, four tablespoons salt, four cups brown sugar, four cups vinegar; boil thick.

CHILI SAUCE (Very Good)—Lonely (Toronto).

One basket tomatoes, one small measure onions, twenty-four chilies, three cups vinegar, three cups sugar, one handful salt, one tablespoon each of ground cinnamon, ground cloves and allspice. Boil a long time.

CHILI SAUCE—Frederica (Duncan's Station).

Take five large onions, eight green peppers, chop fine; slice thirty ripe tomatoes; five tablespoons sugar, three of salt, eight cups vinegar, and boil together two and one-half hours, and bottle for use.

CHOPPED PICKLE—Gertrude (Sault Ste. Marie).

One peck green tomatoes, one dozen large cucumbers, eight onions, all chopped fine, add one cup salt and press over night; drain in the morning, cover with cider vinegar, and add three cups white sugar, two red peppers, two green peppers, two teaspoons cinnamon, one teaspoon tumeric, one-half teaspoon cloves, a pinch of mace, and some allspice. Cook until tender, and bottle.

CHUTNEY SAUCE (Very Nice)—Mrs. J. C. (Ripley).

Six quarts ripe tomatoes, four quarts apples (chopped), two pounds brown sugar, one pound raisins (seeded), one quart vinegar, three-quarters cup salt, six onions, one tablespoon each of ground cloves, black pepper, ginger and cinnamon; chop fine, boil one hour, and seal air-tight.

CHUTNEY SAUCE—M. B. (Sault Ste. Marie).

Five pounds ripe tomatoes, three pounds apples, two pounds onions; chop all fine; add one quart vinegar (white wine preferred), one cup brown sugar, one-half cup salt, one tablespoon each of mustard, ginger and cinnamon. Boil two hours.

CHOW-CHOW—Mrs. L. L. (Toronto).

One and one-half pecks of green tomatoes, one cabbage, one cauliflower, two bunches of celery, three green peppers, eight large onions, all chopped fine by putting through a mincer. Sprinkle with a cup of salt and let stand over night. Drain well in the morning, and add five cups granulated sugar, eight cups vinegar, two tablespoons of ground mustard, two teaspoons each of cinnamon, mace, tumeric, and curry, and one teaspoon each of cloves and allspice. Put all in preserving kettle and cook until thick.

Well worth trying, **RED ROSE TEA**

CRAB APPLE CATSUP—E. Mc. I.

Three pounds of apples, one tablespoon each of salt, pepper, cloves, and cinnamon, one and three-quarter pounds of sugar, one quart of vinegar. Cook as thick as you desire it, and bottle while hot. This will keep for a year.

CRAB APPLE PICKLE—Primrose (Wilfrid).

Quarter and core the crab apples and to four quarts of crab apples add one quart of vinegar, three pounds yellow sugar, one teaspoon each of ground cinnamon, cloves, mace, and allspice. If preferred, tie the spices in a thin piece of cloth. Cook till quite thick.

CUCUMBER SALAD—Mrs. L. L. (Toronto).

Twelve large cucumbers peeled and sliced, three peppers, six onions, all chopped fine and sprinkled with half a cup of salt. Let stand over night. Drain well in the morning, and add one cup grated horseradish, one cup brown sugar, two tablespoons mustard seed, one tablespoon celery seed. Stir all together and cover with vinegar. No cooking is required. Seal tight and put away. This will keep all the winter.

CUCUMBER SAUCE—M. C. (Carholme).

Twelve large green cucumbers, six onions; peel and slice; sprinkle with salt and let stand over night. Drain off liquor, then add one teaspoon white pepper (ground), one teaspoon mustard, one and one-half cups brown sugar; mix with vinegar and add enough more vinegar to cover. Cook till tender; put in gems.

DRESSING.

One teaspoon mustard, one tablespoon tumeric powder, two cups sugar, two quarts vinegar, one cup of flour. Mix flour with water to a paste; have the rest of the ingredients come to a boil, then add flour. Let boil for a few minutes, then pour over pickle and let all boil about two minutes, taking great care to keep from burning.

EAST INDIAN SAUCE—Mary.

For one peck green tomatoes use six pounds of brown sugar, three lemons and one ounce of dried ginger root. Slice tomatoes and cook until tender. Add the sugar, the lemons sliced and seeded, and the ginger, also sliced fine. Boil for two hours, or until the sauce is rich enough to suit. This is a delicious preserve, and will keep in tumblers for years, and has none of the strong flavor objected to in ripe tomato sauce.

FERMENTED CATSUP—Mamie.

Slice tomatoes in a crock and salt each layer. Put away in a warm place to ferment, and pound down every day until well fermented. Rub through a colander and boil the juice until thick; then add to every gallon one cup of brown sugar, one pint of vinegar and a little red pepper. When boiled add six cloves and three garlic to each quart. Put vinegar in just before taking off the stove.

FRENCH PICKLE—Edmontonian.

Four quarts green tomatoes, one quart small cucumbers, one quart onions, one cauliflower, one cabbage, chop fine and sprinkle with salt, being careful not to use too much; let stand twenty-four hours in brine; boil ten minutes in the brine, after which drain dry.

FRENCH PICKLES—Petrolea.

Twelve large ripe cucumbers, peeled, seeded and cut in pieces, one quart of onions and one large cauliflower cut in pieces, three green peppers chopped. Stand all together over night in salt water. In the morning scald well in the same water and drain very dry. Make a dressing of one quart of vinegar, two cups brown sugar, two teaspoons of celery seed, one-quarter pound of mustard, three-eighths cup of flour; mix all together. Boil till thick, pour it over your pickles, and stir all well together.

FRENCH TOMATO PICKLES—Code (Delhi).

One peck of green tomatoes and one dozen onions nicely sliced. Sprinkle one teacup salt over and let stand over night; then drain well and scald in weak vinegar ten or fifteen minutes; drain again and scald with two quarts strong vinegar, one pound sugar, two tablespoons of curry powder, two tablespoons tumeric, two teaspoons each of cinnamon, cloves, allspice and mustard. Simmer all together slowly for a few minutes.

GRAPE CATSUP—Maud S. (Toronto).

Mash and stew five pounds grapes over a slow fire till soft; strain through a sieve and add two and one-half pounds sugar, one pint vinegar, one tablespoon allspice, one tablespoon cloves, one tablespoon pepper, one tablespoon cinnamon. Boil until a little thick, and bottle. Splendid for cold meats.

GRAPE OR CRAB APPLE CATSUP.

Three pounds fruit, one and three-quarter pounds sugar, one quart vinegar, one tablespoon each of cloves, cinnamon and pepper, one teaspoon salt. Scald fruit, rub through colander, then mix all together and boil until like jam.

GREEN PICKLE—Mrs. F. (Wyebridge).

Four or five bunches of celery, six large green tomatoes, six apples, six onions, two-thirds cup of salt, cloves and cinnamon to taste; chop very fine; add enough vinegar to cover and boil for six hours. Shortly before it is done add three heaping tablespoons of mustard.

GREEN TOMATO PICKLES—Interested (Owen Sound).

Slice one peck green tomatoes, strew with one cup of salt, let them remain over night. In the morning pour off the liquor, slice in four onions, one cup sugar, one cup grated horseradish, tablespoon whole allspice, one tablespoon whole cloves, one tablespoon cinnamon, cover with vinegar and let simmer until soft.

GREEN TOMATO SAUCE—V. Y. (Wilkesport).

Twenty green tomatoes, eight green apples, eight onions; chop fine together; five cups yellow sugar, five cups vinegar, two teaspoons black pepper, one teaspoon each of cinnamon and cloves, salt to taste, boil fifteen minutes.

GREEN TOMATO SAUCE—M. C. (Carholme).

One gallon green tomatoes chopped fine, one head cabbage cut coarse, ten onions sliced, one cup salt. Mix thoroughly; let stand one hour, drain, then add four green peppers chopped fine, two pounds brown sugar, one ounce tumeric powder, one-half ounce celery seed, and enough vinegar to cover. Boil one hour.

INDIAN PICKLES—Gananoque.

Boil together one gallon of cider vinegar, one and one-quarter pounds of salt, one and one-half ounces of tumeric, two ounces of whole black pepper, one-quarter pound of ginger, one-quarter pound of allspice, one-half ounce of cayenne, and one ounce of mustard seed. Put in a large jar to hold at least two gallons, and when cold add whatever vegetables you wish, such as cucumbers, beans, cauliflower and onions, etc. Wash them all clean, dry well, and drop into the vinegar.

INDIAN SAUCE—C. E. (Toronto Junetion).

Pare and core twelve apples, add twelve large tomatoes and nine onions, boil with three cups vinegar, then add half cup salt, three cups sugar, one teaspoon each of mustard, ginger, pepper (black), cinnamon and cloves. Boil until onions and apples are well cooked. This will keep in an open crock. (Tried and proved.)

INDIAN SAUCE—Topsy (Gananoque).

Here is a recipe for Indian Sauce which is excellent: Chop fine one quart green tomatoes, one quart cabbage, and three large onions. Take one-quarter ounce of each of the following: Tumeric seed, celery seed, small red peppers, white mustard seed, whole cloves, root ginger and allspice. Put all these spices in a bag made of clean muslin, and add to vegetables. Then add one quart of strong vinegar and one pound of brown sugar. Boil all together for about three-quarters of an hour. This is a very fine relish.

INDIAN SAUCE—Mrs. R. (Sudbury).

Twelve ripe tomatoes, twelve sour apples, one gallon of vinegar, one red pepper, two pounds brown sugar (fine), one pound raisins seeded and chopped, one cup salt, six large onions. Boil one hour, and put through a sieve. Then add one ounce of ground ginger, one-quarter pound of good mustard wet with vinegar, and boil all half an hour and bottle.

LEMON BUTTER—Ruth (Blackstock).

One and one-half cups white sugar, whites of three eggs and yolk of one, one-half cup butter, rind and juice of two lemons. Cook twenty minutes in a dish of boiling water. Makes a nice filling for a roll jelly cake, and will keep for days.

LILY PICKLE—Busybody (Bloomfield).

Three quarts onions, two and one-half dozen large peeled cucumbers, one head cabbage, one head cauliflower, two heads celery. Cut in square pieces, sprinkle with salt, and let stand over night, then drain. Put on to boil three and one-half quarts vinegar, four cups sugar. Mix three-quarters cup flour with six tablespoons mustard and two tablespoons tumeric powder in cold vinegar, and stir in vinegar when boiling. Then add the vegetables and cook until tender, but not too soft.

MANITOBA PICKLES—Jennie (Campbellford).

Peel and slice one dozen average sized cucumbers, soak in brine for twenty-four hours, add two bunches chopped celery, slice six small onions and add; make a paste of two tablespoons ground mustard, one scant teaspoon of tumeric, one-half cup flour, one cup sugar, and one quart vinegar. Let the dressing scald until smooth and thick; add vegetables, and cook five minutes.

MIXED PICKLES—Cook's Daughter.

Into an earthen jar put one gallon vinegar, one-quarter pound sugar, one-quarter pound salt, one-quarter pound mustard, one-quarter pound ginger, two ounces mustard seed, one-half ounce tumeric powder, one ounce ground black pepper, one-quarter ounce cayenne pepper. Stir well and put into the mixture small cucumbers, cauliflower and small onions, being careful to have everything free from water. Stir every other day for three weeks; then they are ready for use.

MOTHER'S FAVORITE PICKLE—Alberta.

Boil eight medium sized beets, peel and chop fine, add one quart finely chopped cabbage, and one cup grated horseradish. Mix well and salt to taste. Cover with vinegar and put in bottles.

MUSTARD PICKLES—E. B.

Six large ripe tomatoes, six large sour apples, six large onions. Cut up and boil all together and rub through a sieve, then add one quart of vinegar, one-half pound mustard, a little cayenne pepper, salt to taste, and boil again.

MUSTARD PICKLE—Theo (St. Marys).

Three quarts small cucumbers, two quarts small onions and two small cauliflowers (cut). Place in salt and water for twenty-four hours. Remove and drain. Chop one quart cucumbers and one quart onions fine, and leave remainder whole. Take four quarts best vinegar, put in three cups brown sugar and two tablespoons celery seed. Bring to a boil, then put in the cucumbers, onions and cauliflower together, with six tablespoons mustard and two tablespoons flour (previously moistened with water), one red pepper chopped fine, and, last of all, one-half tablespoon tumeric moistened with water. Stir well and let simmer until cucumbers are scalded. These will be found to be excellent.

MUSTARD PICKLE—Edith M. Gray (Sarepta).

One quart of large cucumbers cut fine, one quart of small cucumbers left whole, one quart large onions cut fine, one quart small onions left whole, three green peppers chopped fine. Put cucumbers and onions in separate dishes, cover with hot brine, then cover over mouth of vessel to keep steam in. Let stand over night. In the morning pour off the brine and mix all together. Then add one-half gallon vinegar, three cups sugar, one-half pound white mustard seed, and one-quarter ounce of celery seed. Let come to a boil, make a paste of three-quarters of a cup of flour, one-half cup of ground mustard, one tablespoon tumeric powder. Let all boil until the large cucumbers are tender. Bottle when hot.

MUSTARD PICKLE—Constant Reader.

Two quarts large onions, two quarts cucumbers, two quarts cauliflower, one head of celery and three green peppers all chopped separately. Set each kind separately in hot brine. Drain in the morning and put on stove with one-half gallon of vinegar, three cups brown sugar, one-quarter ounce each of white mustard seed and celery seed; scald. Make a paste of three-quarters of a cup of flour, one-eighth pound mustard, one-half ounce tumeric. Stir this in slowly.

MUSTARD PICKLES—Elizabeth (Toronto).

One quart each of silver onions, small cucumbers and green tomatoes, two green peppers, three cauliflower. Peel onions, slice tomatoes and peppers, cut cauliflower into small pieces; let stand in salted water twenty-four hours in separate dishes, drain and boil together (all except the cucumbers) in three pints of vinegar until tender, strain out, add cucumbers. Mix together five pints of vinegar, one-quarter pound mustard, one small cup of flour, three cups brown sugar, one-half ounce tumeric powder. Let this come to a boil, add all pickles and seal hot.

MUSTARD DRESSING FOR CUCUMBER PICKLES—Gladys.

One-half gallon cider vinegar, one-quarter pound mustard, one-half ounce tumeric powder, one cup sugar, one cup flour mixed in a little cold vinegar. Bring to a boil, stirring constantly, and pour over pickles.

PEPPER HASH—M. C. (Carholme).

One and one-half heads cabbage, six onions, one and one-half dozen peppers, half ripe and half green. Chop fine, sprinkle half a cup salt over it. Let stand twenty-four hours, drain, then add one tablespoon celery seed, three-quarters cup mustard seed, 3 or 4 cups white sugar (according to taste), enough vinegar to cover. Heat all till hot, but do not boil.

PEPPER SAUCE—Dill Dal (Norwich).

Two heads of cabbage, six large onions, nine red peppers. Take seeds out of peppers and chop the above up fine. Put in crock and sprinkle one scant cup of salt and a cup of cold water. Let stand over night, and then drain. Add one-half pound of mustard seed, one tablespoon of celery seed and ordinary bowl of white sugar. Cover with vinegar and can.

PICKLE FOR BEEF OR PORK—W. J. H. (London).

For, say, 160 pounds meat allow six gallons water, ten pounds salt, three pounds coarse sugar, one quart molasses, two ounces saltpetre, one ounce perlash. Boil well and carefully skim. When cold pour over the meat.

PICKLED NASTURTIUM SEEDS—M. B. C.

Take the seeds when the size of a large pea. Wash; when perfectly dry place in a small glass bottle and cover with white wine vinegar. You may keep adding the seeds as you pick them from time to time, being sure that the vinegar covers them. In eight days they are ready to use. It is not necessary to seal them tight, and they will keep any length of time. These are superior to capers, and are used in the same way.

PICKLED NASTURTIUM SEEDS—Charlotte.

Use the green seed, and in pickling retain a short length of the stem of each. Lay them in cold salted water for two days, then place them in cold water for another day. Drain well and place the seeds in a glass jar, cover with vinegar heated to the boiling point, and close jar tightly. In a few days the seeds will be ready to use. They are an excellent substitute for capers.

PRESERVED PICKLED BEANS—Thorneourts (Oakville).

One peck butter beans cut small; cook half an hour in weak salt and water; then drain; three pints cider vinegar, three pounds sugar, one cup mustard, one cup flour, two large tablespoons tumeric, two large tablespoons celery seed. Mix mustard and flour, tumeric and celery seed with a little vinegar to a paste, then add rest of vinegar and sugar. Cook until thick, stirring all the time, then add beans and can.

RIPE CUCUMBER PICKLES—B. E. G.

Chop fine twelve ripe cucumbers, twelve large onions. Sprinkle with salt; let stand two or thre hours, drain and squeeze very dry, add pepper and sugar to taste. Cover with vinegar and seal. This is fine with cold meats.

RIPE CUCUMBER PICKLES—Mrs. R. H. (Udora).

One peck of ripe cucumbers and one dozen of raw onions sliced. Sprinkle with salt and let stand over night, then drain and cover with vinegar, and add one ounce of white mustard, one ounce of celery seed, and sugar to taste. Boil half an hour.

RIPE TOMATO PICKLE—Mrs. Mc. A.

Thirty tomatoes, seven green peppers, ten onions, fifteen tablespoons of sugar, seven cups of vinegar, three tablespoons of salt. Chop fine and boil one and one-half hours.

MUSTARD PICKLE—Cook's Daughter.

Peel and slice into granite kettle eight large cucumbers and six large onions, add one cup of sugar and two cups of vinegar. Boil gently for twenty minutes. Wet two tablesooons mustard, one tablespoon flour, one teaspoon tumeric and one teaspoon of curry powder if desired, with cold vinegar and pour into the kettle; let come to a boil and put in jars, seal tightly.

RUMMAGE PICKLE—F. E. H. (Wicklow).

Two quarts of green tomatoes, one quart red tomatoes, three small bunches celery, three large onions, three green peppers, one small head cabbage, one large ripe cucumber, and one-quarter cup salt. Chop vegetables, cover with salt, stand over night. Drain well in morning. Add three quarts vinegar, two pounds brown sugar, one teaspoon mustard, and one teaspoon pepper. Cook for one hour, after which bottle.

SLICED PICKLES—M. M. C. (Durham).

Peel and slice one dozen cucumbers and eight onions. Sprinkle with salt, let stand two hours, then drain and add two teaspoons each of white pepper, tumeric and mustard, one cup granulated sugar and enough white wine vinegar to cover. Add a little flour and cook slowly one-half hour.

SPANISH PICKLE.

One peck green tomatoes, four heads cabbage, twelve large onions, twelve cucumbers, and six green peppers. Chop ingredients fine, sprinkle with salt, and let stand over night, then drain well and add five quarts vinegar, three pounds sugar, one ounce tumeric powder, one ounce white mustard seed, two ounces cinnamon. Scald all well together.

SPICED CRAB APPLES—Mrs. W. B. (Bannockburn).

Three pounds sugar, three pounds crab apples chopped, one pound of raisins, one orange rind and juice, one-half pint vinegar, three-quarters tablespoon cinnamon, one-half teaspoon cloves. Cook twenty-five mintues.

TOMATO CATSUP—Vivian.

To one-half bushel of skinned tomatoes add one quart of good vinegar, one-half pound salt, one ounce of black pepper, one-half ounce cayenne, one ounce cloves, one-half pound mustard, twenty cloves of garlic, six large onions, two pounds brown sugar, and one handful of peach leaves. Boil this mass for three hours, constantly stirring to keep it from burning. When cool strain it through a fine sieve or coarse cloth, and bottle it for future use.

TOMATO MUSTARD—Mrs. J. A. R. (Welland North).

Chop, boil, and strain through a sieve twelve large sour apples, twelve large onions and twelve ripe tomatoes. Add to this three-quarters pound mustard, two tablespoons salt, six cups of sugar, one quart vinegar. Mix the mustard up with a little cold vinegar and cook until thick, being careful not to burn.

TOMATO MUSTARD—Mrs. G. W. R. (Chesley).

One dozen large tomatoes (ripe), one dozen large onions, one dozen large apples. Cut all together and boil till soft. Strain, add three cups vinegar, one-quarter cup salt, two cups sugar, one-quarter pound mustard (mixed with a little vinegar to prevent the mustard forming lumps). Boil till thick. This is also good used for sandwiches as well as for meat, if mixed with nut meats.

RAW TOMATO SAUCE—Mrs. G. W. R. (Chesley).

One peck ripe tomatoes, twelve onions chopped fine, four bunches of celery chopped fine, two tablespoons ground cinnamon, two tablespoons ground cloves, two teacups white sugar, two teacups salt, one and one-half teaspoons black pepper, one and one-half quarts vinegar. Put tomatoes, salt and onions together over night. In the morning drain off water and add the rest of the recipe.

TOMATO SAUCE—W. H. (Churchill).

Thirty-six ripe tomatoes, two onions chopped fine, one dozen large apples (sour), two or more cups brown sugar, two tablespoons salt, two teaspoons each of ground cloves, mustard and cinnamon, two cups vinegar. Boil until thick.

BEVERAGES

BOSTON CREAM—Keewit (Toronto).

Two pounds granulated sugar, three pints boiling water, two ounces of tartaric acid, one and one-half tablespoons vanilla; add beaten whites of three eggs. Put three tablespoons in a glass, fill up with water and add one-third teaspoon soda. This makes a delicious summer drink.

BOSTON CREAM.

Make a syrup with four pounds of white sugar and four quarts of water. When cold add four ounces of tartaric acid, one and one-half ounces essence lemon, and the whites of six eggs beaten to a froth. Bottle and use as required. When serving add one wineglass of the cream to a tumbler of ice-water with sufficient carbonate of soda to make it effervesce.

CRAB-APPLE WHISKEY—W. J. H. (London).

Three gallons of best whiskey, six quarts of crab-apples, five pounds of white sugar. Put the whiskey in a ten-gallon whiskey or wine keg. Stalk and crack each crab-apple and drop through the bung. Shake occasionally. After one month strain and bottle.

CURRENT CORDIAL—W. J. H. (London).

Bruise well six pounds of currants, two ounces bitter almonds, three ounces ginger, and four lemons in five quarts of whiskey. Let it remain ten days, then strain and add five pounds of sugar. When the sugar is dissolved it is fit for bottling.

DANDELION WINE—A. B. M.

Five quarts dandelions, blooms and stems, one gallon water. Boil fifteen minutes and strain through a colander. Then add one lemon and one orange, cut, and three pounds of white sugar. Boil again for fifteen minutes, strain through a jelly-bag. Let cool and then add one teacup bran to each five quarts of liquid. When it has finished fermenting put in a crock with one pound of cut raisins and one-half ounce isinglass to each gallon. Bottle in three months.

ELDERBERRY WINE—W. J. H. (London).

Pick the berries from the stalks, put them in a clean boiler with enough water to cover them and simmer enough to boil. Then mash them up and strain through cotton. To the juice add four pounds sugar to each gallon. Add cloves and cinnamon and a pint of high wine to every three gallons. Ferment before bottling.

ELDERBERRY WINE—Peony.

To three quarts of berries, add three quarts of water; mash the berries, boil one hour, then add three pounds of sugar, and boil half an hour longer. Put the spices in a small bag and boil in the wine during this half hour. When nearly cold, put in a teacup of hop yeast, or two yeast cakes, and strain into jars. Let it stand till done working; which will be about two weeks. Then strain again, and bottle for use. It will keep for years, and becomes better with age.

GINGER BEER—Minnehaha.

Break two ounces of ginger root into small pieces; put in crock with two ounces cream of tartar, rind and juice of one lemon, and one and one-half pounds of white sugar. Pour over it four quarts of boiling water, and when lukewarm add one-half cake of yeast dissolved in a little warm water. Let stand for six hours, then strain. Put in sealed bottles.

GINGER BEER—“Little Joe.”

Boil together the rind of two large lemons and one and one-half ounces of ginger in one quart of water. Add two pounds of lump sugar. When this is dissolved, turn the syrup into a bowl and add some water to make up the quantity to ten quarts. Stir in the strained juice of the lemons and when cold add the whole of an egg, beaten, and one-half cup of yeast. Let the beer stand all night. Bottle (in champagne bottles if desired) and tie down the corks.

GINGER CORDIAL—M. A. C. (Toronto).

One ounce tartaric acid, one-half ounce tincture of cayenne, one-half ounce essence of ginger, three lemons sliced very fine, three and one-half pound granulated sugar. Pour over all eight quarts boiling water. Let stand forty-eight hours. Strain and bottle. It is then ready for use (fine).



Malt Extract Dept.

CARLING'S MALT EXTRACT

"NATURE'S TONIC"

This preparation is a pure food-tonic, being a concentrated extract of the very finest Canadian barley Malt and Bavarian Hops, and containing a very low percentage of alcohol. It is very highly recommended by the medical authorities for all cases of general debility and for invalids; it combines the digestive and nutritive properties of Malt with the bitter tonic qualities of Hops. Its sterling worth as a remedy and its fine DELICACY of FLAVOR have made it the STANDARD of MALT EXTRACTS.

DIRECTIONS FOR USING.

CONVALESCENTS—Those recovering from any sickness will find this Extract very beneficial for the rapid recovery of lost strength and vitality.
 INDIGESTION—Taken as a tonic this preparation should rapidly build up the digestive system.
 LOSS OF APPETITE—A wineglassful half an hour before meals and when retiring will promote a healthy appetite.
 DYSPEPSIA—Discontinue the use of all strong liquors, ice water and coffee take this extract with meals and you will have quick relief.
 NURSING MOTHERS—Will find Carling's Malt Extract indispensable. It will keep up the strength and vitality, and produce healthy food for the child.
 SLEEPLESSNESS—Persons suffering from insomnia will find relief by taking a wineglassful when retiring.
 CONSUMPTION—Consumptives and others suffering from any wasting disease will be benefited by using a liberal quantity with meals.
 COUGHS AND COLICS—A wineglassful or two, sweetened with sugar and taken hot before retiring at night, will relieve and assist in breaking up the most obstinate cases.
 ORDINARY DOSE—Take a wineglassful with each meal and when retiring. Children take half this quantity.

EVERY DRUGGIST EVERYWHERE

Prepared by

The CARLING B. & M. CO., LONDON

GRAPE WINE—Clara Judge.

Wash and take the grapes from the stems, put into a stone jar or churn, pour over boiling water, say, half the quantity of grapes; let stand a few days; press out all the juice. To a quart of juice add a pound of sugar, stir well until sugar is dissolved, then break in a raw egg (without beating), cover well to keep out the flies; the mother gathers all round the egg. In about three weeks skim the mother from the top and bottle. This wine can be used at Christmas.

GRAPE WINE—Pebreola.

Squeeze well twenty pounds of grapes. Pour over them six quarts of boiling water. Let stand one week. Strain and add seven pounds of sugar. Let stand again until it stops fermenting. It is then ready for bottling.

LIME JUICE (OR PATENT LEMONADE)—Mrs. F.

One ounce citric acid, one tablespoon of extract of lemon, two pounds white sugar, one quart boiling water. Pulverize the acid well, and mix the extract of lemon with it thoroughly. Boil the

sugar and water for one hour, stand it aside to cool, and while still warm mix in lemon and acid. This can be varied according to taste, as more acid, lemon, sugar or water, but the above is about the rule. (Citric acid is from lemons or limes.)

RHUBARB WINE—Clara Judge.

Take nice juicy stalks of rhubarb, cut into small pieces about an inch long. After washing, to every quart of rhubarb add a quart of boiling water, let stand seven days, then strain all the juice, and to every quart of juice add one pound of sugar. Stir well until dissolved, then break in an egg which will gather all the mother to the top. Let stand three weeks, then strain and bottle.

SWEET GRAPE WINE—Zara (Deseronto).

Pick grapes from stem and wash. Cover with water and cook until soft. Strain through a jelly bag. To one quart juice, add three-quarter pound granulated sugar. Let the juice boil, then skim it; put in sugar and cook until dissolved. Do not boil after sugar is added. Put scalding hot in self-sealing jars. When serving, add two-thirds cold water to one-third grape juice.

ORANGEADE—Gladys.

Four large oranges, four pounds white sugar, two ounces citric acid, three pints boiling water. Grate the oranges, add the sugar and acid. Pour over them the boiling water. When thoroughly dissolved, strain, bottle and cork. This will keep a month.

RHUBARB WINE—Primrose (Wilfrid).

Cook the rhubarb (strawberry preferred) till soft; strain, and to every pint of juice add one cup granulated sugar. Boil and bottle.

UNFERMENTED GRAPE WINE—Primrose (Wilfrid).

Pick and wash the grapes and put into a granite kettle; scald till the juice flows, strain through a cotton bag. Add as much water as juice, and to every quart of juice add one cup granulated sugar; bring to a boil and bottle.

CANDIES

BUTTERSCOTCH—I. C. N.

Two cups brown sugar, three tablespoons milk, butter size of an egg, flavor with vanilla while boiling. Boil until it hardens in cold water. Do not stir.

BUTTERSCOTCH—I. C. N.

One cup white sugar, three-quarters cup molasses, one-half cup butter. Boil without stirring until brittle when tried in water.

CREAM CANDY—Gladys.

One pound white sugar, three tablespoons vinegar, one teaspoon lemon extract, one teaspoon cream of tartar. Add a little water to moisten sugar and boil until brittle. Then add the extract and turn out quickly on buttered plates. When cool, pull until white and cut in squares.

CREAM CANDY—A. E. D. (Niagara Falls).

Two pounds sugar, two cups water and one dessertspoon vinegar or one-half teaspoon cream of tartar. Stir sugar and water until dissolved, before putting on stove. Boil quickly, not stirring. Test by dropping a little in cold water. When done it will form a soft ball. Pour on deep plates. Let stand for one-half hour, then beat. This forms the fondant for chocolate drops or may be shaped, and bars of figs, dates or nuts placed on each piece of candy. Each plate may have a few drops of essence added, of wintergreen, bitter almond, vanilla, lemon or cochineal (to color pink).

CREAM CHOCOLATES—K. S. (Colinville).

Mix three pounds powdered sugar, very stiff, with sweet cream; add a little vanilla; take two-thirds of the mixture and roll into tiny balls (dust flour over the hands to keep from sticking), and lay on buttered paper. Melt two bars of unsweetened chocolate in a saucer over the tea-kettle. Put the one-third of creamed sugar into a small granite kettle, stir in chocolate. When melted, flavor again with vanilla, and when all the ingredients are mixed together, cover the balls with the chocolate mixture.

CREAM FOUNDATION—Winifred (Ruscombe).

One quart of icing sugar, one cup of water, one-half saltspoon of cream of tartar. Cook with stirring until waxy. Then stir to a cream. Dip cherries in this, or mould this cream and dip in chocolate. Remove stone from date and fill date with cream, then dip in chocolate.

CREAM FONDANT—A. A. S.

Two cups granulated sugar, one-half cup cold water. Stir until it commences to boil. Let boil until it threads; take off and pour into buttered platter. When cool enough not to adhere to fingers stir with a spoon and work with hands until a smooth, white mass.

CREAM FONDANT—Tobias.

Four cups of granulated sugar, one cup of water. When it first really boils, add a pinch of cream of tartar, size of bean, dissolved in teaspoon water. Let boil until it forms a soft ball when tried in cold water, then set aside until it is almost cold. Stir until it is as stiff as dough, and perfectly white. With the hand, knead until it is perfectly smooth and free from lumps or grains; it should be firm enough to form into any shape.

CREAM FONDANT—M. C. McK. (Lucknow).

One pound granulated sugar and one-half cup water. Boil till it threads heavily in cold water. Remove, pour on marble or platter. When slightly cool, stir with wooden paddle (scalded and dried) till white and creamy. Dust board with confectioners' XXX sugar. Knead till soft and creamy. Put in bowl; cover with cheesecloth wet in cold water. Continue until you have desired quantity. Two pounds fondant, with nuts and fruit, peanut brittle, and a few chocolate caramels make ten pounds candy.

CREAM FONDANT—Jacqueline (Burk's Falls).

Beat the whites of two eggs to a stiff froth, add a tablespoon of cream. Stir into this enough icing sugar to make a thick paste. Divide into two parts; flavor half with vanilla and mold into desired shapes, using nuts on top. Flavor other half with vanilla or almond and color pink.

CHOCOLATE CARAMELS—Marcia.

Three cups granulated sugar, two tablespoons powdered chocolate (or cocoa), one-half cup of milk, and one-half cup of water, one-half cup of butter. Boil until it gets brittle when tried in cold water. Pour into a buttered shallow pan; when cool enough mark off into squares. Boil without stirring.

CLEAR LEMON CANDY—Merlin.

Boil one pound granulated sugar with half cup water in which has been dissolved a pinch of cream of tartar. After boiling a while, try the sugar by dipping a teaspoon into cold water, and if it cracks it is done. Flavor with lemon extract and quarter teaspoon of tartaric acid. Pour out on an oiled flat pan to cool. Cut into square bars.

CHOCOLATE FUDGE.

One-half of a ten-cent bar of unsweetened chocolate, two cups white sugar, two-thirds cup of milk, butter size of a walnut, one-half cup walnut meats (broken). Flavor with vanilla. Put on sugar and milk, and as soon as they boil add chocolate, grated, and butter. Boil until it forms a soft ball in water, take off, let it cool; add nuts and flavoring and one-half teaspoon cream of tartar; stir until thick.

CHOCOLATE FUDGE—A. B. M.

Two cups white sugar, speck salt, three-quarters cup milk. Boil together till it forms a very soft ball in cold water. Take from fire and add butter the size of an egg, and a few drops of vanilla. Beat till it is thick and pour into buttered plates.

CHOCOLATE FUDGE—Tobias.

Two cups white sugar, two cups brown sugar, one cup milk, two tablespoons of cocoa, pinch of salt, and vanilla flavoring. Cook until soft ball stage; let cool, then beat vigorously until fairly stiff. Pour into dish until about one inch thick and cut into squares.

CHOCOLATE FUDGE—A. A. S.

Two cups granulated sugar, one cup cream, one-half cup unsweetened chocolate, one tablespoonful butter, pinch salt, one teaspoonful vanilla. Put cream and sugar together, stir until it boils, then add grated chocolate and boil until mixture forms a soft ball when dropped into cold water. Add butter and salt before taking from fire, then vanilla. Stir and beat until nearly cold. Pour into buttered pan and cut in squares before it becomes too hard.

MAPLE CANDY—Ethel Farrow (Goderich).

Three-quarters cup of brown sugar, three-quarters cup of maple sugar, one cup of milk, vanilla flavoring, one-half cup of chopped walnuts. Boil sugar and milk eight or ten minutes, or until it makes a firm ball when dropped in cold water. Take off the stove; stir in walnuts and vanilla and beat until thick. Pour into a buttered pan.

MAPLE CREAM—C. J.

To one and one-half cups of milk add four cups of brown sugar, butter size of an egg, and boil till it hairs, which will be about twenty minutes. Add flavoring, take off fire, and beat until it sugars at sides of kettle; put into buttered pan. Grated chocolate can be added to this while it is cooking, or chopped nuts or cocoanut added when beating are nice for a change.

MAPLE CREAM—W. V. D. (Bolsover).

One and one-half cups brown sugar, two large tablespoons milk. Let come to a boil and add butter the size of a walnut. Boil six minutes, add vanilla and beat until stiff. Pour on a buttered plate and mark in squares. Makes a good icing for cake by adding more milk.

MAPLE CREAM—Marcia (Seaforth).

Four cups coffee sugar, two cups milk, one-half cup butter. Stir constantly until it forms a soft ball when tried in water. Take from the fire and add one cup of chopped walnuts and vanilla flavoring; beat until stiff. The above is delicious when properly made. Care should be taken not to boil too much.

MAPLE CREAM—Arbeesie (Victoria Mines).

Three cups brown sugar, one cup of cream or rich milk, and piece of butter the size of a large egg. Boil all together till it strings and will harden when dropped into cold water (stirring occasionally to prevent burning). Then remove from fire and stir or beat vigorously till stiff, but not too stiff to pour from pan on to buttered platter. Mark off in squares and set aside to cool.

MAPLE CREAM—A. A. S.

One cup granulated sugar, one cup brown sugar, one-half cup maple syrup and one-half cup cream.

HOMEMADE TAFFY—E. N. (Soo).

Three cups of brown sugar, the juice of one whole lemon (strained), a good tablespoonful of butter. Put all in together and cook until crisp when tried in cold water.

MARSHMALLOW FUDGE—A. A. S.

Cut marshmallows in two and cover bottom of buttered pan. Make chocolate fudge and pour over. Do not have fudge mixture too thin.

ORANGE DROPS—T. J.

Two cups granulated sugar, one-half cup water, one-quarter teaspoon of cream of tartar. Boil eight minutes; add six drops of oil of orange and beat until it granulates. Drop from a pointed spoon on oiled paper.

PATIENCE CANDY—Sweet Tooth (Paisley).

Three cups white sugar, one cup of cream (or one cup milk and two tablespoons butter), vanilla, and nuts or cocoanut. Put one cupful sugar in a frying pan and stir until melted. Then add the milk slowly, still stirring, and then the rest of the sugar. Let it boil until a soft ball forms in water. When nearly done add butter. Beat until the right consistency. Add nuts and vanilla and set to cool.

PEANUT BRITTLE—M. C. McK. (Lucknow).

Stir constantly over a hot fire one pound granulated sugar. When melted and light brown add nearly one pint rolled peanuts. Mix and roll out quickly on dry board dusted with confectioner's sugar and rest of pint of peanuts, or pour in greased pan with rest of dry peanuts sprinkled on it. Mark in squares. When cold, break apart.

TOFFEE—Are Evol (Dovercourt).

Two pounds brown sugar, half tin table syrup, butter size of an egg. Boil rapidly together until it hardens in cold water; turn on to buttered pans.

SOUTHERN PRALINES—Mrs. J. H. W. (Port Elgin).

Three cups brown sugar, one cup new milk, one tablespoonful butter, three cups pecan or other nut meats. Put sugar, milk and butter in saucepan, and cook until a little dropped in cold water forms a soft ball, then add nut meats. Stir until it begins to grain; turn out on a buttered dish and divide in squares.

TAFFY (PLAIN OR NUT)—Mayflower.

Two cups of brown sugar, butter the size of a walnut, water enough to melt the sugar, a tablespoonful of vinegar, one teaspoonful of any desired flavoring (almond is nice with almond nuts). Put into a pan, bring to a boil, and boil gently without stirring about fifteen minutes. Drop a teaspoonful into cold water, and if it hardens instantly it is done. Pour immediately into buttered pans, and put away to cool. If nut taffy is desired have the nuts shelled and broken in the buttered pans. Pour the taffy over them and set away to cool.

TAFFY—T. J.

Two cups brown sugar, one-half cup of butter, four tablespoons of molasses, two tablespoons of water, two tablespoons of vinegar. Boil fifteen minutes or until it hardens in water.

TURKISH DELIGHT—A. B. M.

Soak one package of gelatine in half cup cold water for fifteen minutes. Boil two cups granulated sugar in half cup cold water, with the soaked gelatine added, for twenty minutes (very slowly). Then add the grated rind and juice of one lemon and one orange, and three tablespoonfuls of finely chopped almonds. Pour into a buttered granite pie-plate. When cool, cut in squares and roll in confectioner's sugar.

WINTERGREEN CREAMS.

Use a good fondant (several are given here), flavor with wintergreen, mold into shape and place half a walnut on top.

WHITE TAFFY—De Larrion (Wingham).

One and one-half cups white sugar, one cup boiling water, one-fourth teaspoon cream of tartar, one heaping teaspoon butter. Boil till it gets crisp when tried in cold water; when cool enough pull and cut. When pulled to long rolls, cut in pieces with scissors.

HOUSEHOLD SUGGESTIONS

AIR-TIGHT JARS—Clara Judge.

Dip the rubbers in white of egg when adjusting; or, when the jars are cold, dip the tops in hot paraffine (subsequent to filling, of course).

POULTRY—E. V. N.

When cooking poultry put a basin of water in the oven. This keeps the birds moist and they taste much nicer than if done in the ordinary way.

SYRUP FOR A BABY'S COUGH—W. J. H. (London).

Beat the white of an egg to a froth; add about as much powdered alum as will lie on the point of a knife. Beat it again, take off the thick scum and add loaf sugar.

BUTTERMILK FOR CAKES—Mother Munn Straw (Bolsover).

Substitute new buttermilk for sweet milk, with baking powder. The cakes will be much lighter and in every way improved.

CHOLERA MIXTURE—W. J. H. (London).

Tincture of cathechu, two ounces; tincture of kino, two ounces; opium, half ounce; prepared chalk, half ounce; oil of aniseed, twenty-five drops; camphorated tincture of opium, two ounces; water, five ounces. Water not to be mixed with the medicine when first made, as it keeps better without water. A teaspoonful of mixture to one of water every two hours for an adult or grown child. Well shake before using.

FOR SALT RHEUM—W. J. H. (London).

Two ounces best gum myrrh; two ounces gum aloes; two ounces loaf sugar; one ounce best ginger; four drachms rhubarb; four drachms gentian; two drachms saffron. Reduce to powder, put in a bottle, add one quart best brandy. Let it stand several days. Take one teaspoonful every morning.

FOR HOARSENESS OF VOICE—W. J. H. (London).

Inhale through the spout of a teapot, one-half ounce each of friar's balsam and eucalyptus dissolved in a quart of hot water—Harold Jarvis' remedy.

LINIMENT INCOMPARABLE—W. J. H. (London).

One pint of turpentine, one pint white wine vinegar, two ounces spirits of camphor, two ounces spirits of wine, yolks of six eggs. Shake well.

SOFT SOAP—W. J. H. (London).

To ten pounds of potash take twenty pounds of melted grease. The potash to be dissolved in boiling water. This quantity will make a barrel of soap.

CHLOROFORM LINIMENT—Mrs. D. Mc. A.

One ounce olive oil, one ounce spirits of camphor, two ounces chloroform, one teaspoon sassafras oil. This is splendid for ear-ache or toothache.

INDIAN REMEDY FOR RHEUMATISM AND CRAMPED HANDS—W. J. H. (London).

Horseradish grated and soaked in whiskey. Put on large leather mitts, fill with the mixture, and wear at nights for three weeks.

STOVE LIDS—E. N.

Never take lids off and set kettles or frying pans in the hole. Although we use wood I never set a pan or kettle or boiler in, as it saves so much dirt and lifting, and I often wonder how I ever got along any other way.

TO REMOVE A RING FROM A FINGER WITH SWOLLEN JOINT—
Towser (Chisholm).

Bring the ring as near the joint as possible; then beginning close to the ring wind silk thread closely and rather tightly around the finger until the joint is covered. The ring will then slip off easily.

MAGNETIC OINTMENT—Towser (Chisholm).

One package cut smoking tobacco, one cup seeded raisins (not seedless raisins), two cups lard. Let simmer for a day on the back of the stove. Strain. This makes one of the very best ointments for all purposes.

TO KILL FLIES—Smithy.

Close the room up tight, pull down the blinds, puff about three cents worth of insect powder in the air, and leave the room for half an hour. Then go in and sweep down everything and gather the flies quickly or they will revive again.

FURNITURE POLISH—Edmontonian.

Mix three ounces linseed oil, four ounces alcohol, one ounce acetic acid, one ounce perchloride antimony. Moisten woollen cloth with polish, then rub with soft cloth. It gives a beautiful finish to furniture.

LUNG CURE—W. J. H. (London).

One pint of whiskey, one and one-half tablespoonfuls of Stockholm or Carolina tar (in tins). Put tar in a bottle and add whiskey. Cork it, being sure to put a hole in the cork with a quill through it. Roll some kind of cloth round the bottle. Set in cold water and boil two hours. The tar will remain in the bottom. Do not shake before using. Desertspoonful three times a day before meals.

CURE FOR THICK NECK—Ruby (Toronto).

Take a sponge the size of two fists. Leave it in a warm or hot oven three or four days, until it will go into a fine powder. Take what will lie on a five-cent piece three times a day in water, until all the powder is gone. By that time the thick neck will be entirely cured.

TO WASH BLANKETS.

Put blankets to soak over night in cold water and common baking soda. One pound of soda for every pair of blankets. Ring out in the morning, and put through hot soap suds. Rinse in warm water and hang out to dry. They will be soft and fleecy, just like new, and it is not much trouble to do except for ringing.

BAKING OVEN—S. D. H. (West Toronto).

Here is a simple way to tell if the oven is hot enough for a cake: Before putting in the cake, sprinkle a little flour on the oven shelves, and if it is a nice golden-brown within three minutes the oven is right heat. I have found this to be correct.

"Use Globe metal Polish - it really is the best!"

TO PRESERVE MAIDENHAIR FERNS—M. A. T. (Queensborough).

Press in the ordinary way between blotting paper, in books or newspapers. When wanted for a bouquet in winter, hold near the stove, bending the stem carefully into the natural position. They look almost as well as if freshly gathered.

TO REMOVE MILDEW—M. A. T. (Queensborough).

Soak in a weak solution of chloride of lime; rinse and dry in the sun several times. If the mildew is very bad make the solution stronger and soak longer. (For white goods).

TO REMOVE IRON RUST—M. A. T. (Queensborough).

Have a strong solution of cream of tartar boiling on the stove. Dip the rust spots. If the rust is deeply-seated hold spots in solution some minutes. These directions have been found absolutely reliable. (To be used on white goods only.)

HAIR WASH AND INVIGORATOR—W. J. H. (London).

Five drachms sal. sulphur, five drachms sugar of lead, one-half pint bay rum, one gill Jamaica rum, two ounces glycerine, one teaspoonful of salt, one pint rain water. Apply once in two or three days, and rub in well to the scalp. Shake bottle before using.

FOR INDIGESTION—W. J. H. (London).

One ounce ground Turkey rhubarb, one tablespoonful of baking soda, one tablespoonful of extract of ginger, one tablespoonful of essence of peppermint. Make a syrup of one cup sugar and one cup boiling water. Blend the rhubarb and soda with a spoonful of the syrup before adding syrup, and one cup of whiskey. Shake well in a bottle. One teaspoonful when required.

PRESERVE EGGS FOR WINTER—A. W.

Take one pint salt and one pint lime and dissolve in a pail of cold water. Dissolve one ounce of cream of tartar in a little water, and add it last thing; then put in your eggs and keep the liquid about six inches above the eggs. This will keep eggs fresh for a year.

WITH THE FIRELESS COOKER

By LINDA HILL LARNED

All kinds of cereals and all vegetables that require slow cooking are better for being cooked in the cooker. Cereals should be cooked over night, and it is safe to follow the old rule: One-half cup of the cereal poured into three cups of boiling water with one teaspoon of salt. This, if put in the cooker while boiling will come out at breakfast time steaming hot and thoroughly cooked.

Corn Meal Mash

Put three cups of water and a teaspoon of salt in the pail and, when water is boiling, sift in slowly one cup of corn meal. Let this boil and thicken, then put it in the kettle of boiling water and leave over night in the cooker.

Cauliflower

The cauliflower was put in the pail and barely covered with boiling water. To one cauliflower broken in pieces, put on cover and let this boil five and let boil five minutes, then put the pail in the kettle of boiling water, put on cover and let this boil five minutes, then put it in the cooker. At the end of four hours, take it out, drain, dot with butter, sprinkle with salt and pepper and serve hot.

Boston Baked Beans

Soak two cups of small round beans in cold water from early morning until night. Then drain them, cover them with fresh water and put them over the fire in the pail. Let them simmer slowly about half an hour. Pour off the water and prepare a quarter of a pound of salt pork. Scrape the pork, cut off one slice and put it in the beans, pushing it down to the bottom of the pail. Score the remainder and put it in the middle of the beans, rind side up. Mix one teaspoon of salt, one tablespoon of molasses, one of sugar and a cup of boiling water and pour this over the beans, adding enough more water to come to top of beans. Now cover the pail and let its contents just come to a boil, and then put the pail into the kettle of boiling water. Put on cover and let it boil ten minutes, then put the whole in box. In the morning reheat on the range about ten minutes, return to the box and about half past five take out the pail, sprinkle one tablespoon of brown sugar over both pork and beans, leave off the cover and put the beans in the hot oven for half an hour. These are delicious cooked thus in the cooker.

Boiled Chicken

Cut up a chicken and place in a vessel of slightly salted boiling water. Boil ten minutes, remove the scum, and add a handful of rice if desired and boil thirty minutes covered tightly, then place in the Fireless stove for two hours if the fowl is young, and from three to four hours if an old bird. Use some of the liquor to make a gravy and pour over the chicken on the platter.

Macaroni Plain

Break in small pieces and put in salted boiling water. Boil for five minutes without removing the cover. Place in the Fireless stove for two hours, make a cream sauce and add macaroni and serve at once.

Boiled Ham

Place ham in vessel and cover with cold water, boil thirty-five minutes and place in Fireless stove for six or eight hours. After taking from the water remove the rind.

Corned Beef

Place meat in vessel containing cold water, bring slowly to a boil and boil one-half hour, skin occasionally. Keep covered tightly and remove to Fireless stove for eight hours, allowing meat to cool in stock.

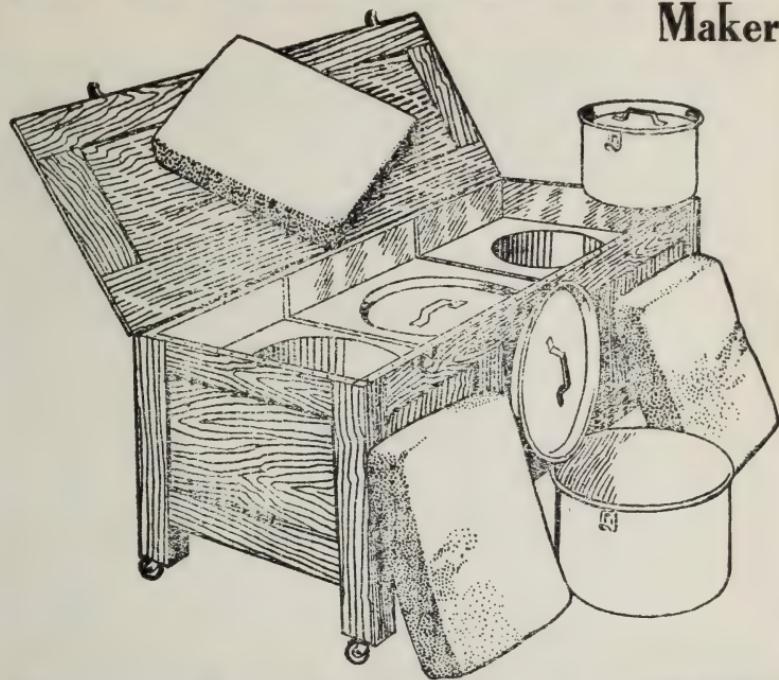
Rice is delicious, either as a vegetable or a dessert, if put in the small pail at two o'clock and taken out hot for dinner. The recipe for a small family is one-half cup of rice, one-half teaspoon of salt and two cups of boiling water.

But the cooker will keep things cold as well as hot. I made and partly froze a plain ice cream, turned it into the melon mold and packed it in ice and salt, in one of the large kettles. I then put it in the cooker, shut the cover, locked it and wheeled it to a cool place. At serving time, after several hours, the result was a firm ice cream.

The cooker made by the Manson-Campbell Co. is not an expensive affair, but it is a good money saver and saves the kitchen from hot fire cooking. For cereals, vegetables and stewed meats and fruits, this cooker process is a great improvement.



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Food cooked the Chatham way will be much more nourishing, because of the richness, the flavor will stay in the food instead of boiling away in steam. It is so simple to manage, too—needs no watching and can't scorch food, nor boil it dry.

The cookery experts, the magazines, have been telling of the value The Chatham Cooker has—how it cuts down fuel-bills 75 per cent.—how it does away with almost all the work of cooking—banishes the drudgery—needs no watching—produces better-cooked meals. Try it now in your own home.

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She will find that a Chatham Cooker sets her free to sew or read or visit for whole hours that she now must spend simply WATCHING the meals cook. The woman who “lighthousekeeps” specially does need the Chatham Cooker, because it not only saves so greatly in fuel, but it does away with cookery smells and steams.

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LONG HAIR.

An authority on the care of the hair says that all who wish may have long hair by moistening the tips of the hair with olive oil, thus preventing the ends from breaking.

WASHING THE HAIR.

The hair and scalp should be kept absolutely clean. Even twice a week is not too often to wash the head. London and Paris authorities advocate this. No alkali, such as soda, ammonia or borax, should be used. They are ruinous to the hair.

BEST SHAMPOO.

A prominent hair dresser advocates this shampoo: Shred three ounces of Castile soap and boil in a quart of water till perfectly clear. Use a teacup of this solution each time you shampoo your hair.



Sound Advice About Your Hair

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We examine your scalp, find out the trouble, and specially prepare lotions or whatever is required to best **cure the ailment**. We will give you the treatments, or we will supply you with the lotions and give you instructions for home treatments.

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RECIPE FOR HARD SOAP—Old Reliable (Hanover).

Use three pounds of tallow, or five pounds of unrendered suet, to one pound of caustic soda. Allow two gallons of soft water for each pound of the caustic soda, and the proportion of grease as stated. Boil the mixture for about three hours—that is, until the ingredients unite to form soft soap. Use one pint of salt for two and one-half pounds of caustic soda. Add the salt just before allowing the mixture to cool.

GEM JAR COVERS—W. H. S. (Aeton).

This has been found an unfailing remedy when the rings lose their grip on the glass top of jars: After adjusting rubber and glass top, cover with a piece of new cotton, then put on the ring and the fruit will be found to be perfectly sealed and will keep any length of time.

HARD SOAP (FROM TALLOW)—W. C. B. (Baden).

Put a patent pailful of soft water into a good-sized kettle. Add to this twenty-five pounds of tallow and five pounds caustic or lye, and boil till the caustic has absorbed all the tallow. When this is done, add another pail of soft water, or even two, if necessary. It will be noticed that the lye will boil up and separate itself from the grease, which is then soft soap. To harden it, put in three or four good handfuls of salt and let stand until the next day, ready to cut up in pieces. Should there be more grease in the lye after taking off the layer of soap, return it to the kettle and add, say, one-half pound or three-quarters pound of lye or caustic and boil over, putting in another handful of salt, which ought to make a good soap. Experience best teaches the woman how to boil a good soap, but by following these instructions she will get along all right.

TO PRESERVE BUTTER—Clarice (Jasper).

Mix one tablespoon salt, one tablespoon saltpetre, and one tablespoon pulverized sugar. Work this quantity into six pounds butter, pack into stone jar; where jar is full cover with layer of salt.

TO FADE FRECKLES—Worried Maiden.

I have tried the following recipe for removing freckles, and it undoubtedly removes them in time, if used every night before retiring: One ounce lemon juice, one-quarter drachm powdered borax

and one-half drachm powdered sugar. After mixing let stand for forty-eight hours before using. Then rub into the skin occasionally.

FOR A CORN—Worried Maiden.

Dab a little vaseline on the corn every morning. The continual softening wears the excrescence away and stops the pain.

REMEDY FOR CHILBLAINS—Everyday Reader.

Dissolve some alum in hot water and bathe the feet in this several times, always having the water as hot as can be borne, and pretty strong with alum. This is a certain cure if persevered with. I speak from personal experience.

REMEDY FOR CHILBLAINS—Kextie.

Get some beef gall from the butcher or possibly the druggist. Use a tablespoonful in a basin of warm water and bathe the feet well.

REMEDY FOR CHILBLAINS—J. E. M. (Napanee).

The following remedy has cured myself and scores of others to whom I have given it: Mix in the proportions of one teaspoonful of carbolic acid, one teaspoonful of spirits of ammonia and three teaspoonfuls of sweet oil. Shake well before using. Bathe the feet in very hot water, then rub the effected parts well with liniment, afterwards holding the feet before a hot fire until the liniment has dried in. It may be necessary to make two or three applications before a cure is effected, but it has proved successful whenever tried.

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A high gloss without physical effort, renewing the original brilliancy and leaving no streaks or roughness.

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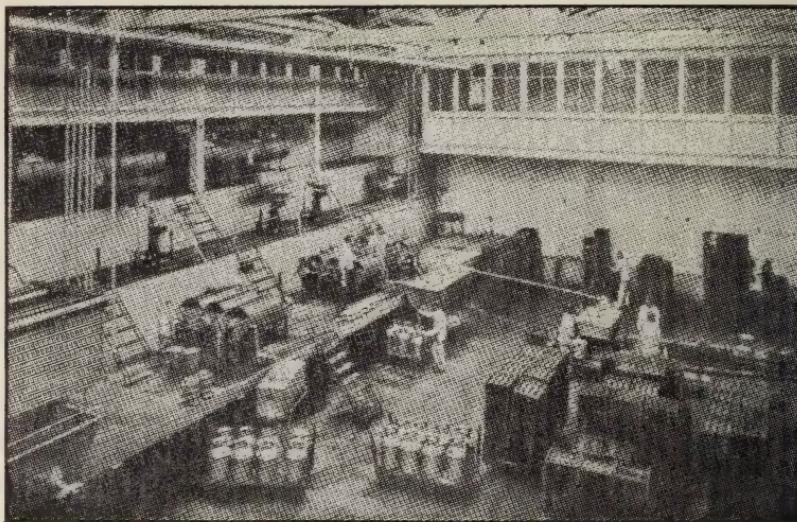
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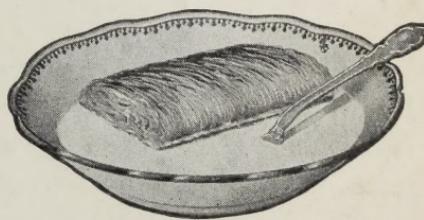
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